



the Grill

Starters

- Bermondsey Bomb**, filled with pulled pork, pumpkin sauce 11.0
- Breads & Dips Selection**, ciabatta, Vienna sourdough, herbed focaccia, served with olive oil & balsamic, sundried tomato dip, garlic butter (V) 14.0
- Amora Mezze Platter (To Share)**, stuffed vine leaves, chicken souvlaki, olives, aubergine chips, bulgur wheat balls, fennel yoghurt, hummus 22.0

Entrées

- Courgettes Carpaccio**, with pine nuts, mint & salted ricotta salad (V) (GF) 15.0
- NZ Pork Belly**, on beetroot, crisp savoy cabbage, drunken cherries (GF) 17.0
- Chicken Liver Parfait**, apple puree, mango relish (GF) 17.5
- Gin & Honey Cured Salmon Gravlox**, lemon & dill cream cheese & pickled cucumber 19.5

Mains

- Fettuccine**, with lemon, broccoli, swiss chard pesto & poached egg (V) 28.0
- Plat Du Jour**, changed daily; your waiter will advise 33.0
- Chicken Ballantine**, crispy prosciutto, spinach risotto, Swiss mushrooms & whipped lemon feta (GF) 34.0
- Parmesan Crumbed Fish of the Day** served with lemon kumara mash & wilted spinach 35.5
- Confit Duck Leg**, ginger bok choy, potato maxim, braised carrots & cherry jus (GF) 37.0

Grills

Your preferred **cut of meat** served with garlic mash, sautéed bacon, broccoli & truffle portobello mushrooms

- Honey & Soy Glazed Salmon** (160gms) 38.0
- Grilled Beef Sirloin** (180gms) 39.5
- Grilled Eye Fillet** (180gms) 39.5

Your choice of sauce red wine jus, peppercorn jus, mushroom jus, hollandaise.

Sides

- Pandora Bread Roll**, with butter medallion (V) 3.0
- Garlic Sautéed Steam Vegetables**, tossed in olive oil (V) 7.0
- Fresh Garden Salad**, with balsamic dressing (V) 7.0
- Cajun Chips**, with garlic aioli (V) 7.0
- Sautéed Broccolini**, with lemon hollandaise (V) 7.0
- Caesar Salad**, with boiled egg & parmesan 7.0

Desserts

- Chocolate & Pistachio Dome**, served with cappuccino ice cream (GF) 12.0
- Baileys Tiramisu**, with raspberry & chocolate shavings 15.0
- Green Tea & Banana Cake**, with caramel sauce, hazelnut praline & coconut ice cream 15.0
- NZ Cheese Board**, selection of four New Zealand cheeses (Kikorangi Blue, Puhoi Distinction Brie, Kapiti Gouda & Aged Cheddar) served with spiced apricot relish, fruit bread slice, assorted crackers, quince pate & nuts (V) 28.0

[GF] Gluten Free [V] Vegetarian [DF] Dairy Free

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