

The Waimate

Small Plates

Sirloin Nigiri* \$20

w/ Wasabi & Soy Aioli

Cauliflower Popcorn*
(v) \$16

w/Cranberry Mayo

Parmesan & Garlic
Twists \$12

w/Red Pepper Coulis

Beef Marrow \$12

In Bone w/ Lavash

Sliders (v) \$16

Beetroot w/ Slaw

Lamb Chops \$23

w/ Creamy Risoni

Baked Brie \$17

Bread Bowl w/ Berry Honey

Momma's Fried
Chicken \$20

w/ Waimate Cheese Sauce

Salmon Tartar \$18

w/ Lavash

Poppers \$18

*Bacon & Jalapeño
w/Ranch*

Big Plates

Fallow Osso Bucco* \$38

Pumpkin & Sage Mash, Charred Leek

Stir Fry* \$28

Seasonal Vegetables w/ Rice

Meatless Balls* (v) \$27

Coconut Sauce w/ Rice Noodles

Lamb Shank \$38

Plum Sauce, Couscous w/ Chickpea Gravy

Beef Cheek* \$36

Mash Potato, Broccoli w/ Gravy

Rib Eye* \$43

55 Day-Aged Rib Eye, House Chips, Salad w/Peppercorn Sauce

Salmon* \$42

Asparagus, Polenta w/ Hollandaise Sauce

Chef's Special \$P.O.D.

Ask your server for details

The Waimate

Waimate Platter \$60

Cauliflower Popcorn, Fried Chicken, Flat Bread & Hummus, Sliders, Nigiri, Olives

Burgers & Sandwiches

Nacho Cheeseburger \$28

200g Patty, Smoked Beans, Jalapeños, Corn Chips, Slaw w/Fries

Wallaby Chili Dog \$28

Relish & Mustard w/Fries

Spanakopita (v) \$24

Spinach & Chickpea, Cashew Cream w/ Greek Salad

Shawarma \$26

Roasted Chicken, Pickles & Aioli w/Fries

Pizzas

Maccas \$24

Beef, Onion, Pickle, Sesame Seeds, Special Sauce, Lettuce

Marabou Jig \$29

Salmon, Capers, Red Onion, Asparagus- Cream Cheese

Trailer Park \$26

Fried Chicken, Jalapeños, Bacon, Ranch

Waldo (v) \$26

Granny Smith Apples, Bleu Cheese, Walnuts, Thyme, Balsamic

Stinky P (v) \$27

Asparagus, Garlic, Red Wine Vinegar, Thyme, Sundried Tomato, Herb Oil

Rain Forest \$28

Curried Steak, Bananas, Cashews, Coriander, Aioli

Miso Porky \$24

Pork Belly, Edamame, Red Onion, Sesame Seeds, Spring Onion, Wasabi Mayo

Cellar \$22

Mozzarella, Ricotta, Parmesan, Feta, Thyme, Basil, Balsamic

Pit Boss \$28

Pulled Pork, Pickles, Mustard, BBQ w/ Mac'n'Cheese Stuffed Crust