

DINNER

STARTERS

MEDITERRANEAN OLIVES | \$10 ^{Ve GF}

warmed green and black olives
marinated in lemon, garlic, spices

TOASTED SOURDOUGH | \$12 ^{Ve N}

with hummus topped with
olive oil, dukkha

BAKED CAMEMBERT | \$22 ^V

with honey, cranberry sauce,
caramelized onion, crackers

CORNFLAKE FRIED CHICKEN | \$22

sriracha mayonaise, pickled
courgettes, salad greens

CAULIFLOWER & CHEESE | \$22 ^{V GF}

mozzarella and cheddar sauce, thyme
and parmesan crust, paprika oil

SALMON FISH CAKES | \$24 ^{GF}

potato, harissa mayonaise,
pickled fennel, salad greens

CASUAL

BATTERED FISH & CHIPS | \$28 ^N

market fish with fries, salad and tartar sauce

BEEF BURGER | \$29

brioche bun, lettuce, tomato, cheddar, caramelised
onions and bacon, with fries and aioli

CRISPY CHICKEN BURGER | \$26

brioche bun, lettuce, tomato, Swiss cheese and
pickled courgettes, with fries and aioli

MAINS

PAN-FRIED MARKET FISH | \$34 ^{GF}

roasted potatoes, seasonal
greens, beurre blanc sauce

BRAISED BEEF BRISKET | \$35 ^{GF}

creamy yellow polenta, sauteed
mushrooms, green beans, chimichurri

PAN-SEARED LAMB RUMP | \$34 ^{GF}

orange kumara puree, seasonal
greens, jus, Greek yoghurt

SLOW-COOKED PORK BELLY | \$32 ^{GF}

mashed potatoes, sticky green apple,
mustard fennel slaw, jus

CREAMY MUSHROOM RISOTTO | \$29 ^{GF V}

truffle, parsley, parmesan

SIDES

CRUNCHY FRIES | \$12 ^V

with aoli

POTATO MASH | \$12 ^{GF V}

ROASTED ROOT VEG | \$12 ^{GF Ve}

tahini drizzle, za'atar

SALAD GREENS | \$12 ^{GF, Ve}

radish, orange segments, balsamic

DESSERTS

CRÉME BRÛLÉE | \$14

shortbread and berries

CHOCOLATE BROWNIE | \$14 ^{GF}

warm with caramel sauce
and ice cream

CHEESE PLATE | \$14 ^{GF V}

brie, quince paste, fresh
fruit, nuts, crackers

AFFOGATO | \$12 ^{GF V}

vanilla ice cream
with espresso
add liqueur \$5

V=VEGETARIAN Ve=VEGAN N=NUTS GF=GLUTEN FREE

**NUMBER
SIX** BAR & BISTRO

