

MAKIKIHI FRIES tomato & aioli sauces (*GF)	\$ 12.5
VEGAN FRIES with vegan aioli (DF) (*GF)	\$ 13
FISH & CHIPS Tempura-style battered fish with house-made tartare sauce, salad & local Makikihi fries	\$ 36
SOUP OF THE DAY Ask your waiter for today's fresh house-made offering	\$ 22
GARLIC PRAWNS & GNOCCHI garlic sautéed prawns in a creamy Parmesan cheese sauce with house made potato gnocchi *Vegetarian available on request	\$ 35
PORK DRUMSTICK slow-roasted pork drumstick sautéed in a Asian-style sweet & sour sauce with Makikihi fries (DF) (*GF)	\$ 35 H

SATAY CHICKEN \$24 skewered marinated chicken finished with our house-made Thai peanut dipping sauce with a warm tortilla (*GF) (N)

PEAR & FETA SALAD	\$ 25
lettuce, pickled pear, cranberries,	
pumpkin seeds & Whitestone	
Fuchsia Creek Feta drizzled with our	
special tequila vinaigrette (V) (*GF)	
(VER)	

CHICKEN KATSU	\$ 32
tender Japanese-style fried chicken	
cutlet coated with crispy panko	
served with hot rice, tonkatsu sauce &	
salad	

* Vegan version with marinated tofu available on request

HALLOUMI SLIDERS	\$26
grilled Whitestone Ferry Road	
Halloumi sandwiched between 3	
warm sliders with beetroot relish &	
baby lettuce served with fries	

ADD TO YOUR PLATE + HALF FRIES (*GF) \$8