



## bar snacks 11am until 11pm

### small bites

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**50 bread selection 14.0**

with soft butter, greek olive oil, balsamic v

**warm olives 12.0**

fennel, lemon, oregano g df v

**grilled french brie 10.0**

& mustard butter on ciabatta

**togarashi prawns 23.0**

pumpkin tofu, edamame, daikon salad, awase dashi g

**organic chicken liver parfait 21.0**

puffed grains, vincotto sultanas, warm brioche

### more substantial

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**the george club 22.0**

smoked chicken, ham, lettuce, tomato, cheddar, mayo & fries

**bbq flank steak sandwich 28.0**

bourbon onions, smoked cheddar, fries lf df\*

**confit duck salad 28.0**

pickled red cabbage, feta, hazelnut, burnt orange lf g df\* n

### additions

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triple cooked rosemary duck fat potatoes g df 10.0

rustic fries, garlic salt, aioli, 50 ketchup g d 10.0

### sweet

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**warm pear & ginger pudding 16.0**

maple glaze, double vanilla ice-cream g df\*

**dark chocolate sponge 16.0**

black doris plum ice-cream, crème fraîche g

**50 sweet set 14.5**

a selection of hand-made petits fours, constantly evolving

**50 selection of house churned sorbet & ice cream 4.0 per scoop**

### cheese

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selected new zealand & international cheeses served at their best with quince paste, fruit toast, candied walnuts, pear & grapes

blue - kapiti kikorangi / cow's milk - kapiti, new zealand

hard - whitestone vintage cheddar / cow's milk - oamaru, new zealand

soft - puhoi triple cream brie / cow's milk - puhoi, new zealand

speciality - saffron pecorino / sheeps milk / tuscan, italy

**single serve cheese 16.0**

**any two cheeses 26.0**

**selection of three cheeses 36.0**

g - gluten free v - vegetarian lf - local food (provincially sourced)  
n - contains nuts df - dairy free df\* - dairy free modified