

BITES

Haloumi (v, gf) Pan-fried haloumi, pickled grapes, honey, oregano	17.00
Andy's Sourdough (v) House made sourdough, confit garlic butter	14.00
Warm Marinated Mixed Olives (v+) Rosemary, thyme, garlic, chilli	12.00
Kransky Chipolata Hotdog Red sauerkraut, chipotle aioli	8.50
Falafel Slider (v) Lettuce, pickle, tzatziki, milk bun	7.50
Kia Ora NZ Oysters (gf, df) Natural with shallot, sherry vinegar, lemon	6.50ea
TO SHARE	
TO SHARE Pasture Fed Sirloin 300gm (gf, df) Grass fed Pinnacle sirloin, mediterranean vegetables, chimichurri	58.00
Pasture Fed Sirloin 300gm (gf, df)	58.00 47.00
Pasture Fed Sirloin 300gm (gf, df) Grass fed Pinnacle sirloin, mediterranean vegetables, chimichurri Pork Belly (gf)	
Pasture Fed Sirloin 300gm (gf, df) Grass fed Pinnacle sirloin, mediterranean vegetables, chimichurri Pork Belly (gf) Crisp free range pork belly, grilled fennel, apple, soubise Half Free Range Chicken (gf, df)	47.00

All menu items are subject to change according to seasonality and availability Please note a 15% surcharge on Public Holidays will apply Eagles Nest is a cashless venue – Room charge is recommended as a credit card surcharge may apply, alternative payment methods are available

THE CLASSICS

Artisan Cheese Selection (v) Trio of cheese, fresh and dried fruits, lavosh, Turkish bread, quince	32.00
Turkish Bread (v, v+o) Duo of dips, dukkha, extra virgin olive oil	22.50
Salt & Pepper Squid (df) Ponzu, lemon	21.50
Truffle Fries (v) Parmesan, truffle oil, aioli	16.00
Beer Battered Chips (v, df) Aioli	14.00
Garden Salad (v+, df, gf) French salad dressing	13.00