

LUNCH / DINNER

11.30AM-LATE

SNACKS

Fresh Daily Bread, Whipped Butter, Olive Oil, Balsamic	18
Scallop Ceviche, ½ Shell Scallop, Green Chilli, Tang Tang Dressing	14e
Beef Tartare, Classic Garnish, Hot Sauce, Rosti	9e
Duck Liver Parfait, Croissant Waffle, Plum & Tamarillo, Pickled Red Onion	9e

RAW BAR

Market Oyster, Mignonette or Green Chilli Yuzu, Lemon DF, NGA	40/80
Mt Cook Salmon Crudo, Blood Orange, Chilli, Finger Lime, Spring Onion Oil, 25	Puffed Wild Rice DF, NGA
Crispy Tuna Tacos, Spicy Mayo, Unagi, Avocado, Pickled Ginger, Cucumber (3)	25
Sashimi, Selection of Market Fish, Pickled Ginger, Daikon, Wasabi DF, NGA	38

SMALL PLATES

Cracker Bay Fried Chicken, Cracker Bay Hot Sauce, Sweet & Spicy McClures Pickles, 25	Kiwi Onion Dip NGA
Skull Island King Prawns, Café De Paris, Parsley, Chilli, Lemon (3) NGA	32
Crispy Calamari, Chipotle Lime Aioli, Pickled Red Onion NGA	23
Fried Cauliflower Fritti, Buttermilk Sour Cream Chives, Avocado Oil, Dill	22

The Bravo Seafood Platter 195

Market Oysters, Sashimi Selection, Calamari,
Skull Island King Prawns, Scallop Ceviche, Mini Tuna Tacos, Fish Goujons
Add Half or Whole Grilled Crayfish 70/140

PIZZA

The True Classic, Tomato, Mozzarella, Basil	28
Carnivore, Tomato, Salami, Bacon, Ham, BBQ Sauce, Mozzarella	32
Spicy Bastard, Tomato, Olives, Salami, Hot Honey, Mozzarella, Chilli	32
Fun Guy, Mushroom Medley, Black Truffle Ricotta Curds, Rocket, Grana Padano	30
The Boss, Tomato, Prosciutto, Rocket, Grana Padano, Balsamic, Mozzarella	36
The Kraken, Chilli & Garlic Prawns, Rocket, Red Onions, Courgette, 36	Lemon, Dill Crème Fraîche, Mozzarella

ADD ONS

Vegan Cheese, Gluten Free Base	4
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**NGA uses gluten free ingredients; however, they may contain traces of gluten due to the kitchen environment and potential cross contamination*

WINTON

LARGE PLATES

Chicken Schnitzel, Caesar Salad, Grana Padano, Anchovy Dressing	42
Beer Battered Fish and Chips, Tartare, Lemon, Malt Vinegar	41
NZ Crayfish Half or Whole, Garlic Butter, Lemon, Fries NGA	70/140
Lumina Lamb Cutlets, Crushed Peas, Cumin Yogurt, Pickled Shallot, Pinot Jus	56
Smashed Burger, Double Pattie, Potato Bun, Cheddar, Pickles, Lettuce, Tomato, Burger Sauce, Fries	29
- Add Streaky Bacon	6
Casareece Pasta, Basil Pesto, Stracciatella Curds, Toasted Pine Nuts, Woodfired Peppers	38

FROM THE GRILL

Grilled Market Fish, Baby Potato, Woodfired Peppers, Shaved Fennel, Lemon Dressing, Spring Onion Oil NGA	44
300g Special Reserve Angus Scotch, Fries, Cos Wedge, Buttermilk Dressing, Café De Paris NGA	62
180g Petite Eye Fillet, Fries, Cos Wedge, Buttermilk Dressing, Café De Paris	54
700g Aged T-Bone – Carved To Share, Café De Paris, Red Wine Jus NGA	130

ADD ONS

Grilled Tiger Prawns (2)	19
Half Crayfish	70

SIDES

Fries, Chicken Salt, Aioli DF NGA	16
Twice Cooked Potatoes, Confit Garlic, Thyme NGA, DF	16
Roasted Carrots, Hot Honey, Dukkah, Yoghurt NGA	19
Greek Salad, Tomato, Red Onion, Feta, Olives, Oregano, Vinaigrette NGA	19
Burrata, Rockmelon, Cucumber, Basil, Vincotto NGA	19
Caesar Salad, Bacon, Cos Lettuce, Parmesan, Anchovy Dressing, Crouton	19

DESSERT

Ice Cream Sundae, Vanilla Soft Serve, Caramel	14
Churros - Cinnamon Sugar, Chocolate Sauce, Dolce De Leche	16
Crème Brûlée - Honey & Oat Crumble, Raspberry Crumbs	16
Affogato, Vanilla Soft Serve, Espresso	24
- Cookies & Cream, Baileys Cream, Oreo	
- Banoffee Pie, Ratu Rum Salted Caramel, Banana, Flake Chocolate	
- The Gingerbread Man, Amaretto, Ginger Nut Crumble	
- Espresso Martini, Flake Chocolate	

A surcharge applies on public holidays. 1.9% card fee applies to credit card & PayWave transactions

WINTON

