



The BAR MENU

SNACKS

SOUP OF THE DAY | 20
With Grilled Sourdough

HOMEMADE ARTISANAL LOAF | 6
Garlic confit fondue | Evoo | Marlborough sea salt

KAIPARA OYSTER | 9
Southern fried | Buttermilk | Bloody mary mayo
celery

KAIPARA BAY OYSTER (NATURAL) | 9
Caviar | Lemon | Ponzu dressing

CRISPY SQUID | 26
Cornmeal crust | Smoked paprika | Lemon aioli

BOURBON GLAZED PORK BELLY BITES | 26
Slow-cooked pork belly | Bourbon caramel |
Pickled cucumber

FRIED GREEN TOMATOES | 26
Tomato relish | Micro herbs

HOT CHICKEN WINGS | 25
Smoked chicken wings | Fiery pepper glaze |
house ranch

FRIES | 18
Rosemary Salt | Roasted Garlic Aioli

PIZZAS

MARGHERITA | 32
San Marzano tomato | Fior di latte mozzarella |
basil

PEPPERONI | 32
Tomato sauce | Mozzarella | Pepperoni

WILD MUSHROOM | 32
Roasted mushrooms | Mozzarella | Parmesan
cheese | Thyme | Truffle oil

SIGNATURES

TAPESTRY FRIES | 29
Short beef ribs | Queso | Cilantro | Chili

SMOKEDHOUSE BEEF BURGER | 33
Grilled beef patty | Smoked cheddar | Bourbon
onions | Lettuce | Tomato | House sauce | Brioche
bun

STEAK & FRITES | 44
Grilled premium sirloin | Seasoned fries | Jus

BUTTERMILK FRIED CHICKEN BURGER | 33
Southern Fried | Slaw | Chipotle Aioli | Queso

BEER-BATTERED FISH & CHIPS | 37
Golden battered market fish | Hand cut fries |
House tartare sauce | Lemon slice

PHILLY CHEESE STEAK BAQUETTE | 33
Shaved beef | Provolone | Caramelised onions |
Baquette

DESSERT

PULLMAN HONEY CAKE | 19
Hokey Pokey Ice Cream | Caramelised Apple |
Honey Crumble

BERRY CHOUX | 19
Chocolate Diplomat | Berry compote | Fresh
berries | Vanilla ice cream

UBE AFFOGATO | 19
Cream Cheese Foam

VEGAN BROWNIE | 19
Coconut ice cream | Fresh orange segments |
Orange glaze | Coconut crumble

CHEESE BOARD | 29
French cheeses | Pickles | Relish crackers |
Manuka honey | Crostini
*Choose 2 cheese (Blue, Brie, Comte)