

Friday Confessions Menu

Our summer sessions are a reflection of the relaxed CHB community and so your food will be brought to the table asap when each dish is ready from our loving kitchen.

\$9

Shoestring fries | aioli

OR

Salad of the season | feta

OR

Braised beef quesadilla | chipotle mayo

\$15

Crisp fried agri dulce squid | coriander mayo

OR

2 Lamb brioche sliders | cheddar | pickles

OR

Summer asparagus | parmigiano reggiano | kiwifruit sorbet

OR

Pork terrine | beetroot | almond | sourdough

\$30

Slow cooked beef | agria mash | panang sauce

OR

Brioche & herb crusted chicken or salmon | tomato & lentil | olive salsa | yuzu

OR

Chèvre goats cheese | organic mushroom linguine | black garlic cream | cashew

SWEETS

Russian fudge | french vanilla ice cream **\$9**

OR

Financier (traditional French almond cake) | whiskey ice cream | cinnamon walnuts **\$17**

OR

Decadent chocolate mousse | Oruawharo rhubarb | butterscotch jus **\$17**

KIDS for age 15 & younger

Fries | chicken nuggets | tomato sauce **\$15**

Vanilla ice cream | chocolate sauce **\$9**

Ask about dietary requirements (All menu portions limited to seasonality & subject to changes)