



FULLY LICENSED EATERY



HAVELOCK NORTH

Small Plates

Available 11:30am to 3pm and 5:30pm to 9pm

Prawn Cocktail \$17 (GF)(DF)

Tempura Tiger Prawns with Baby Cos Lettuce, Tomato and Avocado Salsa, Marie Rose Sauce

Sticky Asian Pork Belly \$17 (GF,DF)

Slow Cooked Pork Belly in an Asian Style Marinade on a Bed of Vermicelli Noodle Stir-fry with Broccolini, Baby corn, Carrots and Spring Onions.

Scallops \$19

Pan Seared Scallops on Cauliflower Puree with Wilted Spinach, Pancetta, Bacon Sand and Roasted Cauliflower

Warm Roast Vegetable Salad \$14 (GF)(DF)(Vegan)

Roasted Carrots, Turnips, Beetroot and Kumara with Red Cabbage Ketchup, Crispy Kale and a Balsamic Glaze

Chilli Lamb \$18

Shredded Slow Cooked Chilli Lamb Served with Homemade Flatbread, Butternut Squash Hummus, Olive oil, Balsamic and Rocket

Slow Cooked Beef Brisket \$16 (GF)

12 Hour Braised Beef Brisket with Pumpkin Mash and Sautéed Wild Mushroom

Please inform the wait staff of any Allergies so we can endeavour to meet your requirements.

VILLAGE ORIGINAL



DIVA BAR

FULLY LICENSED EATERY



HAVELOCK NORTH

Large Sharing Plates

Chilli Lamb \$70

1 Whole Rolled Slow Cooked Chilli Lamb Shoulder Served with Homemade Flatbread, Butternut Squash Hummus, Chilli oil, Olive oil and Balsamic, Skinny Fries and a Rocket and Parmesan Salad

Sticky Asian Pork Belly \$70 (DF)

Slow Cooked Pork Belly in an Asian Style Marinade on a Bed of Vermicelli Noodle Stir-fry with Broccolini, Baby corn, Carrots and Spring Onions, Vegetable Spring Rolls

4 Course Tasting Menus \$60

Option A

Soup of the Day

Prawn Cocktail

Beef Brisket

Sticky Toffee Pudding

Option B

Soup of the Day

Warm Roast Vegetable Salad

Pan Seared Duck Breast

Earl Grey Crème Brulee

Tasting menu must be ordered by the whole table. Vegetarian option available on request

Sides \$7

Pumpkin Mash

Cheesy Garlic Bread

Buttered Kale

Brussel Sprouts and Pancetta

Roasted Root Vegetable

Triple Cooked Chips

Skinny Fries

Garden Salad

All Large Plates are Subject to Availability



Main Plates

Truffle Wild Mushroom Macaroni \$24

Wild Mushrooms and Macaroni in a Creamy Truffle Sauce topped with Parmesan and Hazelnuts

Duck Breast \$28 (GF)

Pan Seared Duck Breast Served on Creamed New Potatoes with Spinach and Confit Duck, Crispy Shallot, Jerusalem Artichoke and a Red wine Jus

Teriyaki Style Salmon \$32 (GF)

Crispy Skin on Salmon Marinated in a Teriyaki Style Sauce Served on Vermicelli Noodle Stir-Fry with Broccolini, Baby corn, Carrots and an Asian Salad Garnish

Slow Cooked Beef Brisket \$27 (GF,DF)

12 Hour Braised Beef Brisket with Pumpkin Mash, Sautéed Wild Mushroom, Beetroot Puree, Roasted Brussel Sprouts and Pancetta

Fish of the Day \$30

Market Fish of the Day on a Bed of Seafood Risotto, Prawns, Mussels, Scallops and Topped with Watercress

Eye Fillet Steak \$37

Eye Fillet Steak Served with Fondant Potato, Red Cabbage Ketchup, Roasted Kumara, Carrot, Turnips, Garlic Kale and Red Wine Jus

Please inform the wait staff of any Allergies so we can endeavour to meet your requirements.



All Day Menu

Available 11:30am – 9pm

Soup of the Day

Chefs Choice of Soup Served with Warm Ciabatta

Beetroot and Goats Cheese \$15/24 (GF)

Beetroot Prepared 3 ways (Pureed, Roasted, Pickled) with Caramelised Goats Cheese, Mescaline and Balsamic Glaze

Smoked Chicken Ceaser Salad \$15/\$24

Smoked Chicken, Pancetta, Croutons, Baby Cos, Parmesan, Ceaser Dressing

Diva Fish and Chips \$21

Pan Seared Fish of the Day, Triple Cooked Chips, Minted Pea Puree, Batter Bits, Tartare Sauce

Smoked Cheese Stuffed Beef Burger \$24

Prime Beef Mince Stuffed with Smoked Cheddar Cheese, Baby Cos, Fresh tomato, Fries

Capsicum and Kumara Burger (Vegan) \$24

Panko Crumbed Capsicum and Kumara Pattie, Ciabatta Bun, Fresh Tomato, Baby Gem Lettuce, Fries

Steak and Chips \$30

8 oz Scotch Fillet, Skinny Fries, Mixed salad, Garlic butter

Green Lipped Mussels \$16/30

Green Lipped Mussels Cooked in a Cider Cream Sauce served with Bread and Fries

Scrambled Eggs and Bacon \$17

Scrambled eggs with Streaky Bacon served on Toasted Ciabatta



DIVA
KIDS MENU



All Dishes \$12.50

Includes One Free Drink

Soup of the Day

Served with Homemade Bread

Fish and Chips

Battered Fish of the Day, Skinny Fries, Salad

Sausage and Mash

Homemade Sausage, Mashed Potato, Gravy

Chicken and Chips

Panko Crumbed Chicken, Skinny Fries and Salad

Steak and Chips

5oz Scotch Fillet, Skinny Fries, Salad

Diva Lamb burger

100% Pure Lamb Pattie, Cheese, Skinny Fries

Mac n Cheese Bites

Crumbed Mac n Cheese, Skinny Fries and Salad



Desserts

Sticky Toffee Pudding \$12

Warm Sticky Toffee Pudding served with Hot Caramel Sauce

Earl Grey Crème Brulee \$11

Earl Grey infused Crème Brulee with Homemade Shortbread

Dark and White Chocolate Mousse \$ 14

Layered Dark Chocolate and White Chocolate Mousse Served with Berry Compote

Caramelised Apple and Berry Crumble \$12

Stewed Apple and Berries Topped with an Oat Based Sweet Crumble and served with an Apple and Peach Flavoured Ice Cream

Affogato \$12

A Shot of Liqueur, A Shot of Espresso and 2 Scoops of Vanilla Ice cream

Ice Cream \$12

Vanilla, Apple and Peach, Cookies and Cream, Nutella