BREADS & SIDES

House Hummus & Flatbread V-VE **22**
Lemon and garlic hummus, olive oil, smoked paprika

Mediterranean Olives & Turkish Flatbread V-VE **23**
Extra virgin olive oil & balsamic, marinated house olives

Garlic Bread V **13**
Add mozzarella cheese +$3

Honey Carrots V-GFI **15**
Salsa verde, sesame

Leafy Greens V-VE*-GFI-DF* **13**
Parmesan, vinaigrette

PLATTERS

iTi Platter **111**
Salt & pepper squid, marinated olives, iTi fried chicken, jalapeño poppers, tempura vege, brushetta, french fries, kūmara fries, served with buffalo, aioli, chamoy and tomato sauce

Carnivore's Feast **130**
250g scotch fillet, smoky BBQ pork ribs, chicken schnitz, iTi fried chicken, beer battered fish, salt & pepper squid, french fries, char siu pork bites, leafy greens, served with tatare, aioli, BBQ and tomato sauce

V/ Vegetarian GFI/ Gluten Free Ingredients DF/ Dairy Free
VE/ Vegan *Can be made on request

We cannot guarentee that food is 100% free from gluten. If you have any dietary restrictions please advise our friendly staff.

BURGERS

Served with french fries
Lettuce bun or gluten free bun on request

Beef Burger GFI* **27**
Juicy beef patty, brioche bun, house pickles, lettuce, tomato, cheddar, burger sauce, aioli

Fried Chicken Burger GFI* **26**
iTi Fried chicken, brioche bun, house pickles, lettuce, tomato, cheddar, buffalo sauce, aioli

Fish Burger GFI* **26**
Crispy battered market fish, brioche bun, house pickles, lettuce. tomato, cheddar, tartare, aioli

Vege Burger V-VE*-GFI* **26**
Mushroom patty, brioche bun, house pickles, lettuce, tomato, cheddar, burger sauce, aioli

Bacon	6	BBQ Sauce	2
Fried Egg	3	Burger Sauce	2
Aioli	2	Tartare Sauce	2
Pickles	2	Buffalo Sauce	2

TACOS

Flour tortillas, ranch slaw, salsa verde, red chilli, coriander, served with french fries

iTi Fried Chicken **26**

Market Fish DF* Beer battered or Pan fried **26**

Slow-cooked Pulled Beef DF* **26**

Crispy Tofu V-VE* **26**

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LITTLE PLATES

French Fries V-VE*-GFI*-DF* **13**
Tomato sauce, aioli
+ parmesan $2

Kūmara Fries V*-GFI-DF*-VE* **14**
Sour cream, sweet chilli

Onion Rings V-VE*-DF **13**
Lemon mayo

Jalapeño Poppers V **23**
Mesclun, Chamoy sauce

Bruschetta V **24**
Ricotta, sundried tomato, walnut, balsamic glaze, basil

Salt & Pepper Squid DF **23**
Lemon mayo

Tempura Seasonal Veg V-VE-DF **23**
Sesame dressing, chilli oil

iTi Fried Chicken GFI **24**
House pickles, buffalo sauce

Char Sui Pork Bites GFI-DF **24**
Spring onion, red chilli, toasted sesame seeds

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BIG PLATES

Chargrilled Scotch Fillet 250g GFI*-DF* **49**
Café de Paris butter, red wine jus. french fries, leafy greens

Skin on Market Fish GFI* **42**
Lemon, garlic beurre blanc, green beans, gnocchi, green oil

Beer Battered Market Fish GFI* **31**
French fries, leafy greens, tartare, lemon wedge

Smoky BBQ Pork Ribs GFI **37**
Ranch slaw, french fries, house pickles, BBQ sauce

Chicken Schnitz DF* **36**
Ranch, french fries, leafy greens, house pickles, lemon, BBQ sauce

Linguine al ragù **28**
Tangy cherry tomato, extra virgin olive oil, parmesan, basil

+ grilled mushrooms $6 v
+ fried anchovies $6
+ grilled chicken $7
+ pulled beef $8

Caesar Salad GFI*-DF* **28**
Crispy croutons, bacon, par boiled eggs, parmesan, Caesar dressing

+ crispy chicken $7

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BRUNCH

Until 3pm
Gluten free bread available on request

Sweet Vanilla Pancakes v — **27**
Maple syrup, icing sugar, strawberry

Breakfast Burger v*-GFI* — **26**
Fried egg, smoked bacon, hashbrown, spinach, American cheddar, tomato, hollandaise, aioli, fries, tomato sauce

Muhammara Shakshuka V-GFI* — **27**
Baked eggs, tomato, red pepper, walnut, toasted flatbread

Eggs Benedict on Flatbread — **27**
Baby spinach, poached eggs, hollandaise. Choose from:
Mushroom V-GFI*
Bacon GFI*
iTi fried chicken GFI*

Nui (big) Breakfast GFI*-DF* — **38**
Bacon, hashbrown, grilled tomato, spinach, mushroom, breakfast sausages, flatbread, hollandaise, tomato sauce, 2 eggs your way

Eggs Any Style V-GFI*-DF* — **16**
Poached, scrambled or fried, toasted flatbread, leafy greens

ADD ON

Flatbread	6	Mushroom	6
Tomato	6	Smoked Bacon	6
Spinach	4	Breakfast Sausages	6
Hashbrowns	6	Egg (single/double)	3 / 6
iTi Fried Chicken	7		

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SWEET TREAT

Tiramisu v — **16**
Lady finger, mascarpone, red wine, Kahlua, espresso

Lemon Tart v — **16**
Ice cream, orange segments

Pasionfruit Cheesecake v — **16**
Chantilly cream, strawberry

INDULGE YOURSELF

Taylor's Tawny Port — **12**
Port | Portugal

Valdespino — **13**
Pedro Sherry | Spain

The Ned Noble — **13**
Sauvignon | Marlborough

The Nutty Professor — **22**
1800 Coconut Tequila, Coconut Cream, Frangelico, Hazelnut Syrup

Salted Caramel Espresso Martini — **24**
Vodka, Baileys, Caramel, Salt, Dark Chocolate & Brazilian Coffee

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