



CHEF'S SPECIALS

ENTRÉE

SALMON CEVICHE \$18.50 - GF

thinly sliced salmon, caper berries, red onion, baby coriander, lemon aioli

BURRATA \$16 - V

tarragon & panko crumbed buffalo mozzarella, slow roasted vine tomato, basil infused oil

DUO OF BEEF \$18

barbecue braised beef short ribs, mini beef wontons, baby beets, broad beans, olive crumbs

MAINS

SEARED DUCK \$35 - GF

seared duck breast, braised puy lentils, bok choy, orange & kumara puree, cherry reduction

MARKET FISH \$35

chef's daily creation

ROASTED PORK BELLY \$32

fennel & sea salt rubbed belly, heirloom carrots, compressed apple, burnt apple gel, sage croquettes, cider jus

BUTTERNUT RISOTTO \$28 - V/GF

roasted butternut pumpkin, creamy camembert, toasted pine nuts, baby watercress, blistered cherry tomato, parmesan crisp

DESSERTS

LEMONGRASS BRULEE-\$16 - GF

lemon grass infused creme brulee, white chocolate & hazelnut crumb, coconut and banana sorbet, pineapple wafer

TOFFEE & DATE PUDDING \$16

medjool date pudding served warm with crystalized ginger ice cream

BERRY SEMIFREDDO \$16 - GF

raspberry semifreddo, meringue, chocolate soil, blueberry jelly

Two courses \$48//Three courses \$58

v – vegetarian//gf – gluten free

please inform your server of any dietary requirements



THE GRILL

(Available 6-10pm)

**Custom make your own dish,
Choosing one meat, two sides,
and one sauce.**

CHOICE OF MEAT:

230g Corn-Fed Chicken Supreme - **\$34**

250g Grass-Fed NZ Beef Rib-eye - **\$37**

250g NZ Beef Eye-fillet - **\$40**

300g Angus Rump - **\$37**

200g Otago Merino Lamb Rump - **\$37**

300g T-bone steak - **\$36**

190g Farmed Salmon fillet - **\$36**

**All of our meats are gluten and dairy
free.**

v – vegetarian//gf – gluten free//df – dairy free
please inform your server of any dietary requirements

CHOICE OF SIDES:

rustic fries – **v,df**

caramelized roast kumara – **v,df,gf**

truffle mash – **v,gf**

steamed vegetables – **v,df,gf**

mixed vine tomato, basil, olive oil – **v,df,gf**

fried eggs sunny side up – **v,gf**

extra side - **\$6.50**

CHOICE OF SAUCE:

blue cheese, red wine jus,

wild thyme & mushroom ragout,

peppercorn, café de paris butter

extra sauce - **\$4.00**

SOMETHING TO SHARE

BREAD & DIPS - \$12 – v,df

w/ sourdough, hummus, tomato pesto

ADD prosciutto & camembert - \$8

PIZZA BREADS - \$18

your choice of...

prosciutto, buffalo mozzarella, tomato, pesto

or

smoked chicken, tomato, rocket, onion jam

or

vegetarian option available

FRIED CHICKEN WINGS - \$17 - df

peri peri mayo

SMOKED CHICKEN SALAD - \$18

smoked chicken, baby cos, crispy

prosciutto, croutons,

poached egg, shaved parmesan,

pesto dressing

GRILLED HALLOUMI SALAD - \$18 – v,gf

Thick cut vine tomatoes, cucumber, black

olive tapenade, rocket, citrus dressing

RAW BEETROOT SALAD - \$18 – v,gf

feta, pear, black beans, sunflower seeds,

lemon oil dressing

TODAYS SOUP - \$14.50

w/grilled sourdough