SMALL PLATES

11am onwards

WARMED OLIVES & FETA (g/f) (d/f) 8.0

ORGANIC HOUSEMADE HUMMUS
Served w pide
- Leafy ridge olive oil - dukkha 12.0
- Grilled spring onion - broccoli - pepper - seeds 15.0
- 7 hour Moroccan spiced lamb - raisins - nuts 17.0

PIZZA BREAD (g/f)
- Garlic - cheese - herb 9.5
- Spinach - caramelised onion - feta 14.0
- Spanish chorizo - Piquillo Pepper - rocket 18.0

FRIES 8.0
w aioli

LOADED FRIES (g/f) (d/f) 14.0
w pulled pork - cheddar - bbq sauce - aioli

CROQUETTES 14.0
Corn - jalapeno - cheddar - mustard aioli x4

HOUSEMADE DUMPLINGS 14.0
w dipping sauce x6
- pork - prawn - chives
- mushroom - leek

BAO BUN 14.0
Pork belly - slaw - hoisin x 3

CALAMARI (g/f) (d/f) 14.0
Togarashi - salt - pepper - wasabi aioli

SKEWERS (g/f) (d/f)
Prawn - Spanish chorizo - romesco 16.0
Greek lamb - tzatziki 18.0

BAKED PHYLLO WRAPPED FETA 14.0
cumin - poppy seed - Greytown Honey

LUNCH

Until 5pm

SEAFOOD CHOWDER 19.0
Smoked fish - prawn - mussel - house bread

FISH 'N' CHIPS 27.0
Beer battered market fish - slaw - fries w tartare - bloody mary sauce

AUTUMN / WINTER WARMER 26.0
A classic dish to warm the soul - please see wait staff

SMORREBROD OPEN SANDWICH (g/f) (d/f) 21.0
- House smoked salmon - beetroot - radish - pickled fennel - whipped feta
- House smoked beef - mushroom - caramelised onion - sauerkraut - swiss cheese - mustard aioli
- Vegetarian - harissa roasted carrot - broccoli - beetroot - white bean horseradish puree - smoked cheese - spice seeds

SALADS (g/f) (d/f) 21.0
- Roasted Autumn vegetables - tossed w quinoa - burberrys - hazelnuts - feta - pomegranate syrup

Add smoked salmon - smoked beef 6.0

BURGERS w FRIES 20.0

All day

- Beef - maple bacon - smoked cheese - battered onion ring - pickle - Jack Daniels sauce
- Spice Fried Chicken - jalapeno cheddar - tangy slaw bread - butter pickle
- Vegetarian - miso glazed eggplant - potato rosti - grilled spring onion - pickled fennel - wasabi aioli

DINNER

5pm onwards

VEGETARIAN (g/f) (d/f) 31.0
Harissa roasted carrot - sumac pumpkin - miso glazed eggplant - beetroot - white bean puree - phyllo feta wrap

FISH 'N' CHIPS 27.0
Beer battered market fish - slaw - fries w tartare - bloody mary sauce

SEAFOOD CURRY BOWL 32.0
Jungle curry w mussels - fish - calamari - spicy prawn roll - fragrant rice - asian herb salad

PROCHETTA (g/f) (d/f) 32.0
Rolled pork belly roasted - white bean puree - braised cabbage - fennel - apple - salsa verde - crackling

GRILLED SCOTCH FILLET (g/f) (d/f) 34.0
Baked potato - caramelised onion - mushroom - buttered green beans - jus

TO SHARE (g/f) (d/f) 60.0
Single serve (lamb and chicken only) 32.0
Served w - lemon roasted agria - honeyed green beans - sprout leaf pumpkin - beetroot - feta - quinoa

- OP Rib Eye - red wine jus - horseradish cream 70.0
- Spanish influenced Bostock Organic chicken - paprika - olive - tomato - preserved lemon
- Local Wairarapa lamb leg - greek marinade - lemon - oregano - salsa verde - jus

DESSERT

All day

CHOCOLATE NEMESIS 14.0
Chocolate crumble - crushed meringue - orange compote

APPLE CINNAMON BAKLAVA 12.0
Using local - walnut - hazlenut - Greytown Honey - apples - salted caramel ice cream

ORANGE AND BLUEBERRY SYRUP CAKE 10.0
w honeyed yoghurt

Local, organic where possible.

Produce may vary due to seasonal change.

Gluten free, vegan and dietary requirements catered for.