



ON THE WATERFRONT

# DINNER MENU

5:30pm - 10pm daily

## START

DUCK LIVER PATE 18  
plum | ciabatta | micro greens

FRESH CEVICHE (gf | df) 20  
kohlrabi | lemon | wasabi | coconut

ZANY ZEUS HALLOUMI (v | df) 20  
bell pepper | red onion | tomato | basil

PORK CROQUETTES 19  
pork belly | apple + thyme chutney  
cavolo nero

PRAWN + GINGER (gf | df) 20  
coconut | pak choi | wakame | sea chicory

SOUP OF THE DAY 12  
ask for today's flavour | bruschetta

BULGUR PILAF (v | vv | df) 18  
chick pea | okra bhaji

## CONTINUE

BUTTERNUT RISOTTO (v | gf) 28  
spinach | almond | parmesan

PAN SEARED FISH (gf) 38  
leeks | mushroom | spinach | white wine

GRASS FED BEEF 39  
parsnip | horseradish | croquettes  
mushroom

EASTERBROOK FARM DUCK 39  
okra bhaji | carrot | pumpkin | cherry

SOUTH ISLAND LAMB 38  
lamb rump | lamb leg croquette  
chickpea | jus

CONFIT PORK CHEEK (gf) 36  
artichoke | beetroot | onion marmalade  
cabbage

## SHARE

SALT TAPAS PLATE 45  
duck liver pate | plum | micro greens  
ceviche | kohlrabi | lemon | wasabi  
coconut prawn + ginger | coconut  
wakame | sea chicory | house made chorizo  
toasted ciabatta

extra toasted ciabatta 4  
garlic bread 10  
confit garlic | butter | seasonal herbs

## ADD

truffle + potato croquettes 8

glazed beetroot | carrots | feta 8

hand cut chips | aioli 8

green salad | honey mustard dressing 7

## FINISH

BREAD + BUTTER 16  
filo | toffee | vanilla bean ice cream

BRULEE 16  
lemon | amaretti biscuit

STEAMED FUDGE PUDDING 16  
whittaker's chocolate | vanilla bean ice cream

SORBET TRIO (df | gf) 16  
ask for today's flavours

THREE CHEESES 29  
pear | fig | apple | crackers

AFFOGATO 16  
coffee | liqueur | ice cream | amaretti biscuit

DESSERT TAPAS 39  
bread + butter | brulee | steamed fudge  
pudding

\$4 tray charge applies | please advise of any dietary requirements or allergies when ordering