

ENTRÉE | KŪMAMATANGA

Twice baked gruyere soufflé (v) creamy tarragon sauce micro herb salad	18.50
Chargrilled eggplant (v, gf) rich ricotta & herb stuffing zucchini pine nuts salsa black truffle oil	19.50
Soup of the day (v, gfa) served with a freshly baked bread roll	15.50
Pan-fried crab cake homemade hollandaise sauce watercress salad	19.50
Selection of dumplings (df) prawn, pork and shiitake with pickled vegetables thai sweet chilli sauce	22.00

FROM THE OVEN TO SHARE

Rustic antipasto platter rosemary and garlic flatbread cold cuts cheeses dip selection	42.00
Whole fish of the day (gf) garden herbs lemon caper butter mixed garden salad Nikau fried triplicata potatoes rosemary salt	40.50
Half Sicilian chicken (gf) whole olives candied lemon and thyme buttered seasonal vegetables Nikau fried triplicata potatoes rosemary salt	42.00



MAIN | KAI MATUA

Beef rib-eye steak 300g (gf) grilled vegetables béarnaise sauce Nikau fried triplicata potatoes rosemary salt aubergine caviar	42.50
Marinated lamb loin (gfa) lamb shoulder lavender ratatouille creamy celeriac puree' mint jelly bread crusted sweetbread	40.50
Herb-stuffed duck galantine pancetta potato confit wild cherry reduction spiced red cabbage orange caramelised baby carrots	38.00
Le puy green lentil risotto (v, gf, df) seasonal baby vegetables tomato and basil salsa pan fried broad beans grilled smoked tofu black truffle oil cavalo nero puree	34.50

PIZZA | PAREHE

Traditional margherita (v) rich tomato sauce creamy mozzarella fresh basil leaves	18.50
Pepperoni rich tomato sauce Italian pepperoni salami creamy mozzarella	21.50
Cheesy (v) flatbread caramelised onion poached pears trio of cheeses - blue cheese, mozzarella, cheddar cheese	19.50
Garlic and rosemary bread (v,df) flatbread rosemary and garlic olive oil	14.50



ON THE SIDE | KĪNAKI

Crispy triplicata potatoes (gf, df, v) rosemary salt chipotle aioli ketchup	12.50
Buttered seasonal vegetables (v, df)	12.50
Small garden salad with lemon dressing (gf, df, v)	12.50
Garlic baguette (v)	12.50

SOMETHING SWEET | TŌWHIRO

Over the moon cheese platter (gf, v) three New Zealand cheeses - creamy OMG, wilton blue, goat cheese with seed crackers rice wafers fruit paste celery sticks apple	32.00
Delicate apple tart (v) chocolate fudge sauce vanilla ice cream	18.00
Chocolate cake (v) strawberry mousse mixed berry coulis	18.00
Crepe suzette (gf, v) grand marnier reduction lemon curd ice cream mandarin segments	18.00
Pecan tart (v) salted caramel sauce hokey pokey ice cream	16.50

