

A LA CARTE MENU

ENTRÉES

FRENCH ONION SOUP (GFO, DFO)	20
Beef foundation, Rēwana bread, gruyere	
BETROOT-CURED SALMON GRAVLAX (GFO, DFO)	24
Orange, dill crème fraîche, crisp rye bread, pickled shallot	
PORK BELLY (GFO, DFO)	22
Kumara, apple compote, crackling, cider-mustard jus	
VENISON LOIN (GFO, DFO)	24
Served pink, Celeriac purée, walnuts, pickled pear, beetroot reduction, horopito	
WINTER VEGETABLE SALAD (GFO, DFO, V, VEO)	21
Roasted root vegetables, silverbeet, orange, walnuts, tamarillo dressing, goats cheese brûlée	
Vegan opt. – cultured vegan cream/ battered banana blossom	

MAINS

'Bringing locally sourced products together and creating a true Kiwiana experience on a plate'

* Executive Chef Johnny Coulter Signature Dish

PAN ROASTED TURBOT (GFO) *	42
Mussel velouté, garlic rice, lemon-dressed greens, nori butter	
BEEF CHEEK (GFO)	40
Potato rösti, red onion pickle, charred greens, red wine jus	
ROASTED DUCK (GFO)	44
Kumara purée, braised red cabbage, pickled beetroot, silver beet, blackberry jus	
HARISSA GLAZED LAMB SHANK (GFO, DFO)	43
Creamy mash, spiced tomato, charred greens, whipped feta	
SHAKSHUKA (PLANT-BASED) (GFO, DFO, V, VEO)	32
Spiced protein, braised tomato & legumes, fragrant rice, dukkha, cultured vegan cream	

Menu items may contain or come into contact with common allergens. Please advise our staff of any dietary requirements. We are happy to accommodate most needs with prior notice.

GRILL MENU

ALL GRILL ITEMS INCLUDE ONE SAUCE OR BUTTER FROM THE SAUCE MENU

Beef Scotch Fillet 250g (GFO, DFO)	42
Beef Eye Fillet 180g (GFO, DFO)	37
Chicken Maryland 220g (GFO, DFO)	30

SAUCES 5

- Green peppercorn sauce (GFO)
- Red wine jus (GFO, DFO)
- Café de Paris Butter (GFO)
- Mushroom cream (GFO)
- Chimi churri (VE, V, DFO, GFO)

SIDE DISHES

House salad, tamarillo dressing (GFO, VE, V, DF)	12
Winter wilted greens (GFO, VE, V, DF)	12
Winter root vegetables (GFO, VE, V, DF)	12
Creamy mash (GFO, V)	12
Onion rings (V)	12
Fries (GFO, V)	12

DESSERTS

BURNT LEMON TART (V)	17
Torched meringue, mulled wine berries, vanilla ice cream	
BETROOT & CHOCOLATE BROWNIE (GFO, DFO, VE, V)	17
Vegan chocolate ice cream, chocolate soil, citrus crème	
STICKY DATE PUDDING (V)	17
Caramel sauce, hokey pokey, vanilla ice cream	
RHUBARB & APPLE CRUMBLE (V)	17
Custard, compote, spiced crumble, vanilla ice cream	

Disclaimer: Menu items may contain traces or come into contact with sulphites, cereals containing gluten, shellfish, eggs, milk, peanuts, soybeans, sesame seeds, tree nuts and lupin. We can cater for most dietary requirements with prior notice.