

by day

bites

Warm Marinated Olives sourdough, salted butter	12.5
Freshly Shucked Oysters (ea) natural – apple, shallot & sherry vinegar baked – horseradish cream	5.5
Salt Cod Bruschetta's (2) whipped salt cod, lemon, black pepper	14
Goats Cheese Croquettes (8) honey, thyme	16

entrees

White Fish Carpaccio chilli, red onion, crispy sweet potato, coriander, avocado, lime	23.5
Wagyu Beef Tartare capers, comichons, beetroot relish, kumara chips	23.5
Grilled Scampi garlic butter, lemon	30
Pork Belly red pepper, cucumber, red onion, coriander, peanuts, red chili dressing	23.5
Halloumi persimmon, green apple, walnuts, mint, spiced yoghurt, zaatar	23
Gua-Bao Steamed Buns (2) Southern fried market fish, sriracha sauce, coriander & mint slaw	22

mains

Mussel Chowder market fish, mussels, potato, parsley, sourdough	25
Roast Chicken Risotto streaky bacon, white beans, grilled bread, parmesan	25
Whole Roast Local Flounder brown butter, lemon, paprika	30
Market Fish Fillet roasted cauliflower, tomato & garam masala sauce, coriander	35
Grilled Wagyu Beef Bavette hand cut chips, béarnaise sauce, cress	38
Cheese & Roasted Garlic Souffle pan roasted cauliflower, raisins, pine nuts, endive	30

sides

Hand Cut Chips roasted garlic aioli, sea salt, black pepper	10	
	add Parmesan & Truffle	12
Grilled Broccoli walnut butter	10	
Roasted Pumpkin dukkah, spiced yoghurt	12	
Chopped Cos Lettuce Salad parmesan, anchovy, lemon	12	

dessert

Butterscotch Pot soft whipped cream, almond & hazelnut praline, salted caramel	14	
Mini Pavlova passionfruit & lime curd, mascarpone cream	14	
Treacle Pudding vanilla custard, caramel sauce, whipped cream, brandy snap	14	
Affogato espresso, ice cream, biscotti	10	
	Add Liqueur	15