

# by night

## 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
Mussel Chowder market fish, mussels, potato, parsley, sourdough	23.5

## mains

Whole Roast Local Flounder brown butter, lemon, paprika	30
Market Fish Fillet roasted cauliflower, tomato & garam masala sauce, coriander	35
Lamb Rump roasted pumpkin, spiced chickpeas, feta, tahini yoghurt, mint	37.5
Grilled Wagyu Beef Bavette hand cut chips, béarnaise sauce, cress	38
Slow Braised Beef Short Rib parsnip skordalia, pear, cress, caraway, maple dressing	38
Cheese & Roasted Garlic Souffle pan roasted cauliflower, raisins, pine nuts, endive	30

## sides

Baked Mash Potato garlic butter, taleggio	12
Hand Cut Chips roasted garlic aioli, sea salt, black pepper	10 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 15