

sunday
monday
tuesday
wednesday
thursday

Two Courses - \$45
Three Courses - \$55

bites (add-ons)

Warm Marinated Olives - \$12.5
sourdough, salted butter

Te Kouma Bay Oysters - Shucked to Order - \$5.5ea
natural - apple, shallot & sherry vinegar
baked - horseradish cream

Goats Cheese Croquettes (8) - \$16
honey, thyme

Baked Mills Bay Mussels - \$14
panko crumb, garlic butter, parsley, lemon

entrees

Market Fish Carpaccio
avocado, red onion, crispy sweet potato, coriander, chilli, lime

Wagyu Beef Tartare
capers, comichons, beetroot relish, kumara chips

Pork Belly
red pepper, cucumber, red onion, coriander, peanuts, red chilli dressing

Baked Potato Gnocchi
gorgonzola cream, walnut & panko crumb, rocket, Grana Padano

Seafood Chowder
market fish, mussels, potato, parsley, sourdough

mains

Whole Roasted Local Flounder
brown butter, lemon, paprika spices

Char-Grilled Lamb Rump
southern fried eggplant, whipped feta, tahini yoghurt, mint

Pork Schnitzel
celeriac, apple, endive & parsley slaw, fried capers

Char-Grilled Wagyu Beef Bavette (served rare)
hand cut chips, béarnaise sauce, cress

Taleggio & Roasted Garlic Souffle
persimmon, green apple, walnuts, cress, endive, mint

sides (add-ons)

Hand Cut Chips - \$10
roasted garlic aioli, sea salt, black pepper

Char-Grilled Broccoli - \$10
walnut butter

Roasted Pumpkin - \$12
dukkha, spiced yoghurt

Baked Mash Potato - \$12
garlic butter, taleggio

Chopped Cos Lettuce Salad - \$12
parmesan, anchovy, lemon

dessert

Butterscotch Pot
soft whipped cream, almond & hazelnut praline, salted caramel

Mini Pavlova
passionfruit & lime curd, mascarpone cream

Steamed Treacle Pudding
vanilla custard, caramel sauce, whipped cream, brandy snap

Affogato
espresso, ice cream, biscotti

Boat Shed
fresh & simple