

monday
 tuesday
 wednesday
 thursday
 friday
 saturday
 sunday

from 17:00

bites

Freshly Shucked Oysters (ea) natural – apple, shallot & sherry vinegar	5.5
Ora King Salmon Rilette Bruschetta (ea) capers, horseradish, red onion, parsley	7
Mushroom Bruschetta (ea) feta, garlic, mint	7
Seared Beef Bruschetta (ea) blue cheese, lemon zest	7
Goats Cheese Croquettes (8) honey, thyme	16

entrees

Confit Ora King Salmon jerusalem artichoke, daikon, dill cultured cream, rye crumb	23.5
Wild NZ Wallaby Tartare charred cabbage, mustards, chive, capers, shallots, cured egg yolk	23.5
Grilled Wild Caught NZ Scampi garlic butter, lemon	30
Escabeche mussels, sardines, carrot, fennel, pickled onion, avocado cream, lavosh	22
Organic Zany Zeus Halloumi chipotle, pumpkin, granola, honey, beetroot, walnuts, figs	23
Free Range Chicken Liver Parfait roasted hazelnuts, onions, brioche, grapes	22

mains

Pan Seared Market Fish cucumber, red onion, bean sprouts, chilli, tamarind dressing	35
Char Grilled Lamb Rump carrot puree, chickpea panisse, celeriac, caraway, mint	37.5
250g Eye Fillet kumara & cumin puree, field mushrooms, bacon, shallots, cress	38
BBQ Beef short rib butter beans, confit garlic & watercress puree, peas, gourmet potatoes	37
Little River 'Wildfire' & Roasted Garlic Souffle pan roasted cauliflower, raisins, pine nuts, endive	30

sides

Baked Mash Potato garlic butter, little river 'wildfire'	12
Hand Cut Chips roasted garlic aioli, sea salt, black pepper	10
Roasted Brussel Sprouts cranberry, onion, mustard	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
Pavlova passionfruit & lime curd, mascarpone cream	14
Treacle Pudding vanilla custard, caramel sauce, whipped cream, brandy snap	14
Affogato espresso, ice cream, biscotti	10
	with your choice of liqueur 15