

ENTRÉES

GRILLED BREADS 14

Lightly grilled ciabatta, served with today's compound butters
GF, V, DF**

SOUP OF THE DAY 15

Ask for today's flavour, served with grilled ciabatta & whipped butter *GF*, V*

ARANCINI 17

Three cheese, parmesan dust, feta crème *V*

BRAISED LEEK TART 17

Filoette, cream cheese, wild roquette, marinated cherry tomato *VG*

WONTONS 17

Pork & cabbage, Chinese vinegar & Sichuan sauce *DF*

SQUID 17

Lightly crumbed rings, wasabi & pickled ginger mayo, micro herbs, lemon *DF*

KARAAGE CHICKEN 18

Marinated in sake & ginger, Japanese mayo, sesame, chilli *GF, DF*

GREEN LIP MUSSELS 23

Steamed & served with a horopito tomato reduction, grilled ciabatta *GF*, DF*

SIDES 7

FRIED EGGS (2)

GF, DF, V

GREEN SALAD

Leafy greens, balsamic dressing

GF, VG

GRILLED BREAD (2 PIECES)

GF, VG*

SIDES 9

HAND CUT AGRIA FRIES

Twice fried & served with roast garlic aioli & tomato sauce

GF, V, DF

BEER BATTERED ONIONS RINGS

Served with roast garlic aioli

V

PARMESAN HASH STICKS

Tossed in parmesan, served with garlic aioli

V, GF

SEASONAL VEGETABLES

Tossed in garlic butter

*GF, V, VG**

CRUNCHY WINTER SALAD

Baby kale, radish, toasted pepitas, honey mustard dressing

GF, V, DF

MASCARPONE MASH

GF, V

GF gluten free | *VG* vegan | *V* vegetarian | *DF* dairy free | *N* contains nuts

*GF** gluten free on request - this item can be made gluten free with slight revisions

MAINS

JAPANESE CURRY 28

Served with jasmine rice & finished with coriander & sesame
V, GF

BUTTERNUT RISOTTO 28

Roasted butternut, confit garlic & onion, whipped feta, parmesan shards, sunflower seeds
V, GF

EGGPLANT CANNELLONI 34

Grilled & stuffed with spinach cream cheese, tomato, candied walnuts, citrus crème
GF, VG, N

FISH & CHIPS 36

Beer battered tarakihi, hand cut agria fried, crunchy winter salad, served with tartare & lemon cheek
GF, DF*

SEAFOOD CHOWDER 38

Green lip mussels, prawn & scallop, served with grilled ciabatta

CHICKEN SUPREME 38

Sous vide & roasted, served with creamy feta, prosciutto, thyme & citrus risotto
GF

TARAKIHI PAUPIETTE 38

Caper & red onion mascarpone, wilted greens, baby vegetables, saffron cream, sesame

BEEF SHORT RIB 40

Braised in beer & 5 spice, served with carrot puree, green veg, charred onion petals, fried shallot

LAMB RACK 46

Sous vide to medium rare with mustard butter, served with mascarpone mash, baby vegetables & sticky jus
GF

SCOTCH FILLET 250G 46

Grilled to your liking & served with baby vegetables, mascarpone mash, beef cheek croquette, finished with garlic butter & sticky jus

*GF gluten free | VG vegan | V vegetarian | DF dairy free | N contains nuts
GF* gluten free on request - this item can be made gluten free with slight revisions*

DESSERTS 17

CHOCOLATE CHEESECAKE

Biscuit base, meringue & raspberry textures

VG

BUTTERSCOTCH PUDDING

Honeycomb, chantilly cream & salted caramel

FEIJOA SPONGE

Feijoa & white chocolate crumb, coconut yoghurt, finished with feijoa syrup

DF

BLACK DORIS CRUMBLE

Coconut & almond crumb served with vanilla ice-cream, black doris syrup & freeze dried plums

GF, N, DF

BRÛLÉE

Honeycomb & white chocolate crumb, glass shell

GF

AFFOGATO

Kapiti vanilla bean ice-cream & espresso with Kahlua or Frangelico

GF

TO FINISH

Johner Noble Sauvignon Blanc 2017

WAIRARAPA | GLASS 90ML 11

Calem Fine White Port

GLASS 90ML 13

Taylors 10yr Tawny Port

GLASS 90ML 18

Food allergies – we take every care to prevent cross contamination, but please let us know if you have a severe allergy.

V/VG – Vegetarian/Vegan. Our vegetarian & vegan options are cooked on separate equipment to those used for animal products.

GF – Gluten Free. Please note there may be trace gluten present in some food items.

COCKTAILS 18

Tipsy Unicorn

Absolut Raspberry, Malibu, lime juice, Butterfly Pea Syrup & lemonade

Pina Colada

White rum, Malibu, pineapple juice, coconut cream & sugar syrup

Espresso Martini

Absolut Vanilla, Kahlua, Espresso & sugar syrup

Cosmopolitan

Vodka, Cointreau, cranberry juice & lime juice

Baileys Cheesecake

Baileys, Kahlua, Frangelico & cream

Mojito

White rum, fresh mint, lime juice, sugar cubes & soda water

Margarita

Jose Cuervo, Cointreau, lime juice & sugar syrup

Martini

choice of Vermouth, choice of gin or vodka.
Served with olive

Rose Bud

Absolut Vanilla, Cointreau, lime juice, pineapple juice, cranberry juice & passionfruit pulp

Blue Lagoon

Vodka, Blue Curacao, sugar syrup & lemonade

Old Fashioned

Makers Mark Bourbon, brown sugar, Angostura Bitters & smoked orange peel

Black Russian

Vodka, Kahlua & a dash of Coke

Long Island Iced Tea 20

Vodka, gin, rum, tequila, Cointreau, sugar syrup, lemon juice & Coke

MOCKTAILS 10

Berry Mojito

Mojito, sugar cubes, lime juice, fresh mint, berries & soda water

Liquid Gold

Apple juice, sugar syrup, lime juice, nutmeg powder, ginger ale & smoked cinnamon quill