

APPETIZERS

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Housemade Organic Bread
with accompaniments 8

Jerusalem Artichoke
and vanilla cappuccino 9.5

Salt and Pepper Squid
red pepper aioli and cucumber 9.5

Bluff Oysters

½ doz 24 | 1 doz 48

- 3 ways ▲ *natural, chardonnay vin, lemon*
▲ *tempured with lime aioli*
▲ *steamed with shallots and chives*

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ENTRÉES

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Manuka Smoked King Salmon
*with tiger prawn, charcoal eggplant,
fennel and yoghurt* 26/34

Masterstock Glazed Free Range Pork Belly
*with celeriac, bok choy,
shitake and crackling* 24/32

Deep Sea Scallops
*spanner crab, peas, walnuts
and truffled potato* 26/34

Braised Oxtail
*north island baby paua, swede,
karengo, radish and miso* 26/34

Maple and Rosemary Roasted 'Tiny Pumpkin'
*with goat's cheese, sweet onion,
beetroot and olive soil* 24

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MAINS

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Fish of The Day
waiter to advise 38

Hawke's Bay Lamb Shoulder Rack 'sous-vide'
*crispy sweetbreads, parsley,
garlic and mint* 38

Mushrooms à la Grecque
*truffled potato,
parmesan and roquette* 32

Crispy Skin Duck Breast
*leg cannelloni, purple kumara,
pineapple and watercress* 38

Beef Eye Fillet
*braised beef cheek, soy pumpkin,
daikon and wasabi* 40

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SIDES

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- ▲ Seasonal Vegetable, *waiter to advise* 9
 - ▲ Housemade Fries *and sea salt* 9
 - ▲ Soy Glazed Pumpkin *and peanuts* 9
- ▲ Fresh Garden Green Salad, *cucumber, avocado and tomato* 9

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