starters

Waikato Duck Breast Prosciutto 24
variations of cabbage, celeriac puree, pickled shallots, shaved radish

Seafood Chowder 27
pancetta bubbles, panfried monk fish, clams, cremated green lip mussels

Beetroot Salmon Gravlax 30
horseradish crème fraiche, dill oil, charred beetroot, ponzu, king salmon caviar

Grilled North Island Octopus 26
dressed sea vegetables, lemon grass mayonnaise, chilli, lemon bites, fried kombu

Pork Terrine 22
apple, burnt leek hearts, manuka honey mustard, toasted sourdough crumb, crispy pig skin

mains

Free Range Hen Breast Stuffed with Chestnuts 37
burnt butter & sage potato gnocchi, sultanas, pickled grapes

Salted Tomato Poached Blue Cod 39
confit cherry tomatoes, thyme rosemary potato gratin, broccolini, caramelised meyer lemon

Market Fish M/P
smoked aubergine, pickled daikon, roasted red pepper, fennel petals

Cardrona Merino Lamb 48
heirloom carrots, smoked bone marrow purée, lamb sauce

Whole Flat Fish M/P
fried capers, lemon, tartare sauce, white wine butter sauce

grill

garnished with confit plum tomato, thyme garlic fondant potato plus a sauce of your choice

300g Wakanui Scotch Angus & Hereford 46
90 day grain fed, nz

350g Wakanui Sirloin on the Bone Angus & Hereford 54
90 day grain fed, nz

300g Greenstone Creek Sirloin 38
21 day grass fed, nz

450g Savannah Dry Aged Angus Rib-Eye on the Bone 70
grass fed, nz

250g Savannah Angus Beef Tenderloin 48
grass fed, nz

Rack Of Cardrona Merino Lamb - Half/Full 36/72
farmed nz

Add Butter Poached Crayfish Tail - Half/Full 45/90

Additional Sauces 4
red wine / peppercorn / mushroom / béarnaise / café de paris butter

sides

Mashed Potato 12

Thyme / Rosemary Potato Gratin 14

Triple Cooked Chips 12

Steamed Rice 10

Mixed Greens, House Dressing 10

Broccolini, Shaved Almonds, Lemon Oil 12

Manuka Honey, Orange, Chilli, Glazed Carrots 14

Whitestone Feta, Olive, Cucumber, Tomato Salad 14

BOARDWALK