

starters

Pineapple Cured Salmon 25

pickled plums, black garlic, celery, ponzu, dill oil

Seafood Chowder 23

pancetta bubbles, panfried monk fish, clams, greenlip mussel powder

Smoked Venison 24

horseradish crème fraîche, spring onion, charred beetroot, boysenberry

Grilled North Island Octopus 22

dressed sea vegetables, lemon grass mayonnaise, chilli, lemon bites, fried kombu

NZ Clams & Green Lipped Mussels 24

chorizo, spicy sesame, toasted sourdough

Soy Garlic Roasted Duck Breast 23

honey bbq sauce, capsicum, rocket, carrot

mains

Fish & Chips 32

beer battered blue cod, tartare sauce, lemon

Cardrona Merino Lamb Rack 48

heirloom carrots, smoked bone marrow purée, lamb sauce

Free Range Hen Breast Stuffed with Chestnuts 37

burnt butter, sage & potato gnocchi, sultanas, pickled grapes </text>

Salted Tomato Poached Blue Cod 39

confit cherry tomatoes, rosemary thyme potato gratin, broccolini, caramelised lemon

Tuna Niçoise 34

cured egg yolk, tomatoes, cucumber, olive, pickled red onion, new potato, shallot vinaigrette

from the grill

served with charred lemon served with confit tomato 25 Stewart Island Salmon 36 Wagyu Burger mixed green salad & pickled shallot burger sauce, pickles, aged cheddar, brioche bun, fries Whole Flat Fish M/P 250g Greenstone Sirloin 36 fried capers, lemon tartare sauce, white wine butter sauce grass fed, nz Market Fish 35 300g Wakanui Scotch 52 mixed green salad & pickled shallot 90 day grain fed, nz 450g Savannah Angus Rib-Eye on the Bone 54 Add 3 Jumbo Tiger Garlic Prawns 25 44 200g Savannah Tenderloin Add NZ Crayfish Tail - Half/Full 45/90 grass fed, nz

Choose Your Sauce

red wine jus / peppercorn / mushroom / café de paris butter / béarnaise

sides

Mixed Leaf, House Dressing 8 / Mashed Potato 12 / Rocket, Roasted Capsicum Sesame Salad 12
Broccolini, Shaved Almonds, Lemon Oil 14 / Triple Cooked Chips 12
Glazed Manuka Honey, Orange & Chilli Carrots 14
Rosemary Thyme Potato Gratin 14 / Whitestone Feta, Olive, Cucumber, Tomato Salad 14