

pinocchio

RESTAURANT & BAR

ENTREES

Shucked To Order – Te Matuku Bay Oysters - Subject To Availability

Natural W Shallot & Chardonnay Vinaigrette Or Beer Battered W House Tartare

-Min Order 3- / 5.0 Each

House Toasted Ciabatta Bread w Lot 8 Olive Oil, Balsamic Reduction (X4) / 12

Pulled Duck & Pork Croquettes, Sriracha Mayo, Cherry, Green Leaves, Hazelnuts (X5) / 21

Smoked Fish Cakes, Hand Cut Tartare Sauce, Baby Cos Lettuce, Lemon, Baby Herbs / 20

Beef Fillet Tataki, Ponzu Dressing, Miso Mayo, Toasted Sesames, Spring Onion, Shallots / 21

MAINS

Confit Duck Leg, Roasted Pumpkin Puree, Thyme Roasted Potato, Savoy Cabbage Slaw, Dark Cherry Relish, Seasonal Greens -Signature Main- / 39.50

Medium Rare 180 Gram Angus Eye Fillet, Potato Gratin, Black Truffle Mayo, New Season Broccolini, House Made Red Wine Jus, Café De Paris Butter, Watercress / 39

Harissa Spiced Tempura Zucchini, Minted Peas, Bell Pepper & Onion Vinaigrette, Cos Lettuce Leaves, Goats Cheese, Siracha Chilli, Baby Radish Herbs/ 29

Pan Roasted 'Yellow Brick Road' Fish, Celeriac Remoulade, Herbed Potato Rosti, Tomato & Coriander Salsa, Basil Emulsion, Seasonal Greens, Rebel Garden Herbs / 38

"Local Favourite"

6-Hour Braised Beef Cheek To Share For Two, (350g) House Made Slaw, Maple Butternut Puree, Cherry Relish, Toasted Hazelnuts (Includes Two Sides Of Your Choice) / 86

ON THE SIDE

Twice Cooked Chips / 12 - Add Aioli Or Tomato Sauce 50c

Green Beans, Lemon & Garlic Vinaigrette, Toasted Almonds / 13

Baby Cos Salad, Kikorangi Blue Cheese, Poached Pear, Candied Walnuts, Citrus Dressing / 11

TO FINISH

Affogato, Vanilla Bean Ice Cream, Revive Espresso Coffee, Frangelico Liquor / 16

Traditional Vanilla Bean Pannacotta, Raspberry Jelly, Candied Pistachios, Freeze Dried Fruits / 17

Salted Caramel & Chocolate Tart, Chantilly Cream, Vanilla Bean Ice Cream / 18

House Made Chocolate Truffle, Hazelnut Crumb, Raspberry Dust, Caramel / 4.5

Cheese – French Comte, Kikorangi Blue, Poached Pear, Quince Paste, Walnuts, Crackers / 23

Weekly Specials

WEDNESDAY

*Gourmet Burger
Night 21 or w
house beverage
29*

THURSDAY

*'Peroni batted
market fish, twice
cooked chips,
house tartare,
green salad 20*

Tasting Menu - Trust the Chef -

*5 courses -
\$130 or \$160 w
wine pairings
per person*

*7 courses -
\$170 or \$205 w
wine pairings
per person*