

Entrees

SHUCKED TO ORDER - TE KOUMA 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 / 12

KING PRAWN & AVOCADO TARTARE, dill crème fraiche, mango, crispy
onion, baby radish, potato wafers / 23

ROASTED DUCK & PULLED PORK CROQUETTES, sriracha mayo, cherry, cos lettuce, hazelnut crumb (x5) / 21

MARKET FISH SASHIMI, lemon dressing, orange, avocado mousse, cress, baby herbs, kumara chips / 23

PORTOBELLO MUSHROOM SLIDERS, beetroot relish, iceberg lettuce, aioli (x3) / 18

Mains

CONFIT DUCK LEG, pumpkin puree, thyme roasted potatoes, savoy cabbage
slaw, dark cherry relish, seasonal greens -signature main- / 39

PAN ROASTED MARKET FISH, herbed baby potatoes, pinenut, tomato &
coriander salsa, watercress, lemon, micro greens / 38

MEDIUM RARE ANGUS SCOTCH FILLET, Café De Paris butter, red wine jus,
twice cooked Makikihi fries, Dijon mustard / 39

HEIRLOOM TOMATO & CARAMELISED ONION TART, goats' cheese, candied walnuts, basil mayo, green leaf
salad, balsamic reduction / 29

6-HOUR BRAISED BEEF CHEEK TO SHARE FOR TWO, (350g) house made slaw, parsnip puree, cherry relish,
toasted hazelnuts (includes two sides of your choice) / 86

On The Side

TWICE COOKED MAKIKIHI FRIES / 12 - ADD aioli or tomato sauce 50c

GREEN BEANS, lemon & garlic vinaigrette, toasted almonds / 13

SPICED ROASTED CARROTS, dukkah, currants, baby herbs / 11

BABY COS SALAD, Kikorangi blue cheese, poached pear, candied walnuts / 11

To Finish

AFFOGATO, vanilla bean ice cream, Revive espresso coffee, Frangelico / 16

ETON MESS, Wairarapa summer berries, meringue, berry couli, cream, vanilla bean ice cream / 17

SALTED CARAMEL & CHOCOLATE TART, Chantilly cream, vanilla bean ice cream / 18

HOUSE MADE CHOCOLATE TRUFFLE, hazelnut crumb, raspberry, caramel / 4.5

CHEESE – FRENCH COMTE, KIKORANGI BLUE, relish, quince paste, walnuts, crackers / 23

Weekly Specials

WEDNESDAY

Gourmet Burger Night 21 or
w house beverage 29

THURSDAY

'Peroni batted market fish,
twice cooked Makikihi 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