

TO START

Freshly shucked Te Kouma Bay Oysters (Coromandel) – <i>subject to availability</i> Natural w shallot & chardonnay vinaigrette, lemon	Each 4.50
House toasted ciabatta bread w Lot 8 olive oil, balsamic reduction	Each 3
Pulled pork & roasted duck croquettes, sriracha mayo, cherry, caramelised nuts, herbs (x4)	16
Prawn & avocado tartare, mango puree, toasted shallots, herb crème fraiche, herbs	16
Beef carpaccio, black truffle mayo, cherry, tomato, Parmigiano Reggiano, nut praline, EVOO	16
Tempura battered market fish sliders, lemon aioli, iceberg lettuce (x3)	18

MAIN

'Estrella' beer battered market fish, hand cut chips, tartare sauce, iceberg salad, lemon	26
Spiced cauliflower fritters, romesco sauce, fennel & orange salad, watercress, almonds	21
6-hour braised beef cheek, parsnip puree celeriac slaw, dark cherry, hazelnuts crumb	24
House smoked salmon, asparagus, sweet potato, cauliflower, prawn & bell pepper salsa	23
Burger of the day w hand cut chips; <i>our wait staff will inform you of today's creation</i>	25
Confit duck leg, parsnip purée, kumara gratin, cherry, orange jus, cress –signature main-	39

STEAKS

<i>Served medium rare w hand cut chips, garlic herb butter, red wine jus, truffle mayo</i>	
230-gram, Pure South grass-fed angus beef sirloin	31
180-gram, Silver Fern grass-fed angus beef fillet	36

ON THE SIDE

Twice cooked hand cut chips w aioli	10
Shoestring fries w aioli	10
Green leaf salad, poached pear, blue cheese, candied walnuts, palm sugar dressing	10
Seasonal greens, Lot 8 olive oil, toasted almonds, micro herbs	10

TO FINISH

Affogato, vanilla bean ice cream, coffee shot, amaretto liqueur	16
Lemon cheesecake 'our way', cream cheese mousse, lemon curd, meringue, mango sorbet	18
Salted caramel & dark chocolate tart, Chantilly cream, vanilla bean ice cream	18
House made chocolate truffle w hazelnut crumb, raspberry dust, caramel	4.5
Espresso crème brulee, chocolate mousse, orange curd, candied pistachios, vanilla ice cream	18
Cheese: Kikorangi Blue, French Comte, poached pear, cherry, cranberries, walnuts, crackers	24

We will take all reasonable efforts to accommodate guests needs, we cannot guarantee that all ingredients we use will be allergen free. Any changes to dishes will occur a \$2 fee.

A 1.5% surcharge applies to all credit cards. Eftpos & cash payments available with no surcharge.

FOOD BY PAUL ANSELL



A taste of Pinocchio...

\$30pp

Available lunch only – Served platter style – a little bit of every entree

Freshly shucked Te Kouma Bay Oyster, lemon

Chilled prawns w lemon mayo, hazelnuts

House toasted ciabatta bread

Charred broccolini, Lot 8 olive oil

Spice roasted duck croquettes

Mediterranean olives

Crispy fried market fish slider, lemon aioli, lettuce

Beef carpaccio, black truffle mayo

Served w

beetroot relish, olive oil & balsamic

Food items may change slightly due to seasonality

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