



**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

LUNCH

Starters

HOUSE TOASTED BREADS w Lot 8 olive oil, balsamic (x4) / 11

CRISPY MARKET FISH SLIDERS, lemon mayo, iceberg lettuce (x3) / 18

ROASTED DUCK & PULLED PORK CROQUETTES, sriracha mayo, cherry, cos lettuce, hazelnut crumb (x4) / 18

MARKET FISH SASHIMI, citrus dressing, orange, avocado mousse, cress, baby herbs, kumara chips / 21

CHARGRILLED HARRISA CHICKEN SALAD, baby lettuce, roasted pepper, grilled pineapple, cranberries / 21

KING PRAWN & AVOCADO TARTARE, dill crème fraiche, mango, crispy onion, baby radish, potato wafers / 21

Mains

'PERONI' BATTERED MARKET FISH, Makikihi fries, house tartare sauce, lemon, green leaf salad / 27

6-HOUR BRAISED BEEF CHEEK, house made slaw, parsnip puree, cherry relish, hazelnuts, ciabatta / 25

CRUMBED CHICKEN BURGER, bacon, BBQ sauce, aioli, lettuce, onion, beetroot relish, w Makikihi fries / 24

CONFIT DUCK LEG, pumpkin puree, potato rosti, cabbage slaw, dark cherry, greens -signature main- / 39

250G MEDIUM RARE BLACK ANGUS BEEF SCOTCH, Café De Paris butter, red wine jus, twice cooked Makikihi fries, Dijon mustard / 38

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

Sides To Share

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

DESSERT

AFFOGATO, vanilla bean ice cream, coffee shot, Amaretto liqueur / 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 w hazelnut crumb, raspberry dust, caramel / 4.5

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

We will take all reasonable efforts to accommodate guests needs, we cannot guarantee that all ingredients we use will be allergen free.

FOOD BY PAUL ANSELL