

M E N U

Entrées | Small Plates

- Sourdough pretzel Loaf** w/ cultured butter, dukkah, olive oil & balsamic | 15 ^(V | Nuts)
- Salmon Tartare** w/ chilli miso glaze, pickled kiwi fruit, shallot, dill, sesame & crisp nori | 25
- Pork Belly - Tapioca Crisp** w/ green apple slaw, chilli caramel | 25 ^(GF on request)
- Salt 'n' Pepper Squid** w/ soy sauce & lime aioli | 19 ^(GF on request + DF)
- Goats Cheese & Leek Tart** w/ beetroot relish & toasted pumpkin seeds | 24 ^(GF + V)
- Duck Liver Parfait** w/ plum & ginger chutney, orange gel, toasted hazelnut crumb, lavosh | 25

Mains

- Beef Wellington** | 48
- Prime NZ Beef w/ golden pastry, truffle potato mash, creamy silverbeet, jus
- Fish of the Day** | 47 ^(GF)
- w/ lemon & saffron risotto, spinach, broad bean salsa
- Pappardelle** | 39 ^(V)
- w/ tomato broth, braised fennel, red onion, basil, olives, parmesan
- Fish and Chips Beer Battered** w/ lemon, green slaw, fries, tartare | 39 ^(DF)

Sides

- Brussels, Bacon, Butter** | 15 ^(GF)
- Fries** w/ tomato ketchup & aioli | 15 ^(V)
- Rocket Salad** w/ pear, parmesan & balsamic | 15 ^(V | GF)

Dessert

- Chocolate Cannoli** w/ chocolate crèmeux, cream diplomat, milk soil, mandarin truffle | 22
- Feijoa & Coconut Cake** w/ lime syrup, vodka poached feijoa & coconut ice cream | 22 ^(DF)
- Affogato** | Vanilla bean ice cream, espresso w/Tia Maria, Drambuie, Amaretto, Frangelico or Kahlua | 25
- Espresso Martini** | Vodka, Kahlua, Frangelico, espresso | 25

GF* – Prepared without gluten ingredients; however, we cannot guarantee the absence of gluten.