



Mushroom arancini with house made garlic aioli	12
Romesco dip w/ Greek yoghurt & chargrilled homemade flatbreads	12
Crispy crab cake w/ tomato ceviche, apple celery slaw & baby herb salad	20
Aged Wakanui beef carpaccio w/ rocket, parmesan & Caesar dressing & sourdough	16
Platter to share: Roasted olives, crispy goats cheese balls, char grilled bread	18
Charcuterie board: Pork, pistachio & prune terrine, duck liver parfait, cold sliced meats, piccalilli, mulled cider jelly, char grilled bread	25
Homemade pasta w/ Waikanae crab, sweetcorn, chives, chilli & semidried tomato	28
Slow roast pork, apricot, sweet potato & bacon mustard marmalade	25
6 hour slow BBQ short rib, romesco, crispy slaw & burnt chilli mayo	26
Homemade linguine, crispy bacon, crushed peas, courgettes, garlic, mint & brown butter	22
Goats cheese soufflé, beetroot relish, walnuts, crispy leaf salad & sourdough	24
Pan roasted fish with beetroot hummus, tabbouleh & roasted garlic yoghurt	MP
Side Dishes – Change daily	9
Dark chocolate tart, pistachio crème fraiche, summer berries & chocolate crackling	14
Apricot delice, sweet almond arancini & crème fraiche sorbet	14
Tonka bean panna cotta w/ caramelized popcorn, plum, toffee & orange	14
White chocolate & strawberry mini magnums	15
Cheese – 50g served with accompaniments	15
Homemade chocolate truffle	3.5