

SHARING

House baked bread with whipped butter	3.5
Roasted olives with chilli, fennel, lemon & thyme	3.5
Baked feta with honey walnuts, thyme & cracked pepper	5
Sweet potato & red lentil dahl, caramelised onion riata & char grilled flat bread	12
Wild mushroom arancini with garlic aioli (3)	12
Melted leek & spanner crab tart with smoked fish, horseradish, artichoke & quail egg	17.5
Chipotle fish tacos with broad bean tartare, tomato salsa & crispy onions	16

MAINS

Slow roasted pork, crispy pork head croquette, pear, black pudding & remoulade	32
Caramelised pumpkin soufflé, apple & raisin chutney, goats cheese & balsamic walnuts	28
Slow roasted chicken breast, crispy potato & onion gratin, kale & caramelised garlic	32
Pan roast fish, Waikanae crab, green beans, Jerusalem artichoke & crayfish maderia sauce	Market Price
Slow roast beef fillet, beetroot, fondant potato, celeriac, onion & glazed brisket	36

SIDES

Roast potatoes with rosemary gremolata & jus	9
Poached pear, kikorangi & lentil salad with hazelnuts & mesclun	9
Vegetables	8
Shoestring Fries w/ house made garlic aioli	7

SWEETS

Molten chocolate pudding w/ amaretto, coffee, mascarpone & vanilla	15
Red wine poached tamarillo, almond & honey parfait, spiced chantilly & gingerbread	14
Vanilla crème brulee, poached rhubarb, pistachio, orange & rhubarb fool	14
Deep dish apple pie w/ toffee & vanilla ice cream	14
Affogato – Vanilla ice cream & espresso (add Amaretto)	7 (13.5)
Polo chocolate truffle	3
Cheese (50g) – Served with homemade raisin walnut bread & fruit	14