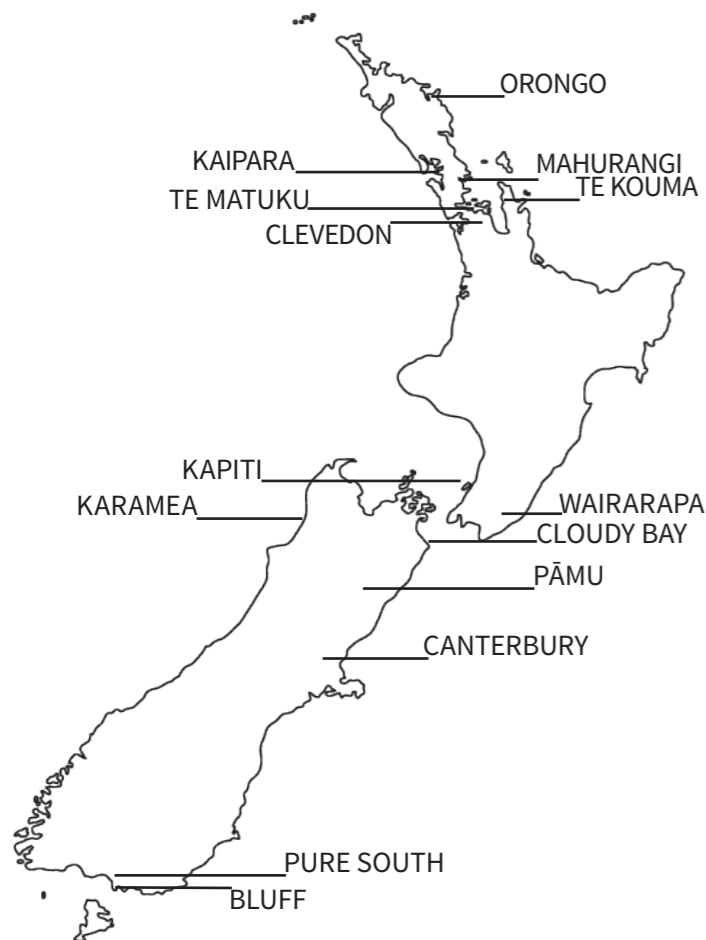


## Raw & Cured

**SHUCKED TO ORDER LIVE OYSTERS**  
 natural / beer battered | min order 3  
 Please ask your waiter for today's choices



**WARMED OLIVES** 9.00  
 » pickled garlic, chilli, preserved lemon

**MARKET FISH CEVICHE** 21.00  
 » tigers milk, capsicum, cucumber, crispy shallots, avocado, chilli, orange, red onion, coriander

**CHARCUTERIE SERVED WITH HOUSE PICKLES**  
 minimum order 2

- » Parma (Italy) 30g — 9.50
- » Serrano (Spain)
- » San Daniele (Italy)

- » Coppa (salty, sweet) 30g — 9.00
- » Salame Felino (mild)
- » Chorizo de Pamplona (mild)

## Small Plates

**WELLINGTON SOURDOUGH** 6.50  
 » house-churned butter

**SOURDOUGH BRUSCHETTA** 9.00  
 » fire roasted tomato, basil, white bean purée

**CHICKEN LIVER PARFAIT** 14.00  
 » ham hock jelly, crostini

**EXTRA BREAD** 4.00

**TINNED SMOKED BALTIC SARDINES** 16.00  
 » radish, sourdough

**SMOKED FISH CROQUETTES** 7.00  
 min order 2  
 » béchamel sauce, smoked fish, soft herbs, salsa verde

**ARANCINI** 7.00  
 min order 2  
 » tomato, mozzarella, basil

**WHITEBAIT FRITTER SANDWICH** 50g - 28 | 100g - 36  
 » lemon, watercress, mint sauce

## Salads & Starters

**SEAFOOD CHOWDER** 21.00  
 » clams, mussels, fish, potatoes, bacon infused coconut cream

**WHITE TUNA SALAD** 21.00  
 » house preserved tuna, green olives, cherry tomatoes, frisée lettuce, balsamic dressing, fennel pollen

**WARM SALAD OF PEAR & BLUE** 22.00  
 » grilled pear, egg, bacon, blue cheese sauce

**MARINERA CLAMS** 22.00  
 » clams, garlic and white wine sauce, almonds, crispy ham bits, Italian parsley, charred sourdough

## Pasta house made

**RISOTTO** E - 21 / M - 29  
 » porcini, portobello, needle and oyster mushroom, port, leek

**RAVIOLI** E - 22 / M - 30  
 » rabbit, pumpkin, sage, bok choy, parmesan

**PAPPARDELLE** E - 21 / M - 29  
 » lamb ragout, Clevedon Buffalo feta, fresh oregano

## Larger Plates

**HOUSE POT PIE** 29.00  
 » leaf salad

**PAN-FRIED WHOLE LEMON SOLE** 28.00  
 » beurre noisette, almonds, capers

**BEER BATTERED FISH & CHIPS** 29.00  
 » tartar, lemon

**CHICKEN THIGH CONFIT** 29.00  
 » charred spring onion salsa, compressed cucumber, roast pepper harissa, fried mushrooms

## Woodfired Rotisserie (Dinner Only)

**LAMB SHOULDER** 39.00  
 » red quinoa, sweet corn, kamokamo, garlic yoghurt

**FREE RANGE PORK BELLY** 39.00  
 » peach purée, peach and tequila sauce, shaved fennel and apple slaw

## Woodfired Grill

**WILD AWATORU VENISON RUMP** 39.00  
 » spinach, wild rocket pesto, vanilla and cauliflower Pāmu deer milk purée

**FIRE GRILLED CAULIFLOWER STEAK** 22.00  
 » almond, currant, capers, sherry, chilli

**TWICE COOKED BEEF CHEEKS** 38.00  
 » pickled mushrooms, hazelnuts, sherry reduction

**CHARLEY NOBLE BURGER** 32.00  
 » monterey jack, bacon, pickles, fries (cooked med rare)

## Woodfired Grill

**MARKET FISH STEAK** | 250g | MP  
 » line caught catch of the day

**TE MANA LAMB RACK** | 250g | 44.00  
 » Pure South high country bred (cooked medium rare)

**EYE FILLET** | 200g | 44.00  
 » grass-fed Angus

**SCOTCH FILLET** | 300g | 46.00  
 » grass-fed, Prime Angus

**HAND PICKED SIRLOIN** | 350g | 52.00  
 » grass-fed, Prime Angus

**RIBEYE ON THE BONE** | 500g | 59.00  
 » grass-fed, Angus (30 minute cooking time)

*Beef aged for a minimum of 21 days*

### Sauce & Condiments

Steak served with your choice of:

Béarnaise	Salsa Verde
Peppercorn, brandy	Café de Paris Butter
Extra Sauce 3.00	

### An offering of

Hot English Mustard	Dijon Mustard
Wholegrain Mustard	Horseradish Cream

## Sides

**Leaf Salad** 9.00  
 vinaigrette

**Iceberg Wedge** 9.00  
 buttermilk ranch, pink onions

**French Peas** 10.00  
 bacon, white wine, cream

**Brussels Sprouts** 10.00  
 bacon lardons and pumpkin seeds

**Broccoli** 10.00  
 almond, butter, anchovies, capers

**Roasted Pumpkin** 9.00  
 smoked butter, yoghurt, candied pumpkin seeds

**Polenta Chips** 10.00  
 parmesan, tomato and chilli jam

**Truffle Fries** 10.00  
 truffle aioli

**Fries** 9.00  
 aioli