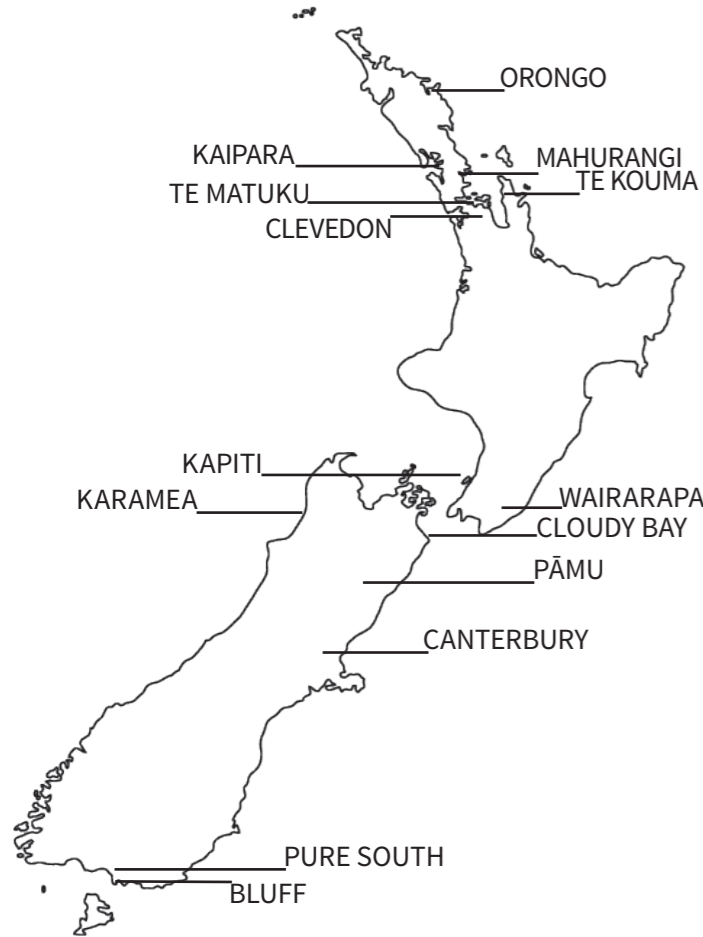


Raw & Cured

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

BURNT SALMON 21.00
 » pickled persimmon, yuzukoshō, aged maple syrup, radish, organic farro

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

BREAD 6.50 ea
 » Wellington Sourdough
 » honey ciabatta
 (served with 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 ea
 min order 2
 » béchamel sauce, smoked fish, soft herbs, salsa verde

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

Salads & Starters

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

GRILLED CARROT & ENDIVE SALAD 19.00
 » spiced chickpeas, pickled beetroot, radicchio, Clevedon Buffalo feta, orange, mint, hazelnuts

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

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
 » spiced quince glaze, roasted root vegetables, onion soubise

FREE RANGE PORK BELLY 39.00
 » feijoa and pear chutney, salted caramel sauce, dried raspberries

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

Pasta house made

RISOTTO E - 21 / M- 28
 » porcini, portobello, needle and oyster mushroom, port, leek

RICOTTA AGNOLOTTI E - 21 / M- 28
 » smoked pumpkin, spinach, pine nuts, kawakawa oil, Jerusalem artichoke chips

PAPPARDELLE E - 21 / M- 28
 » lamb ragout, Clevedon Buffalo feta, fresh oregano

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

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

Fries 9.00
 aioli

Fries 10.00
 truffle aioli