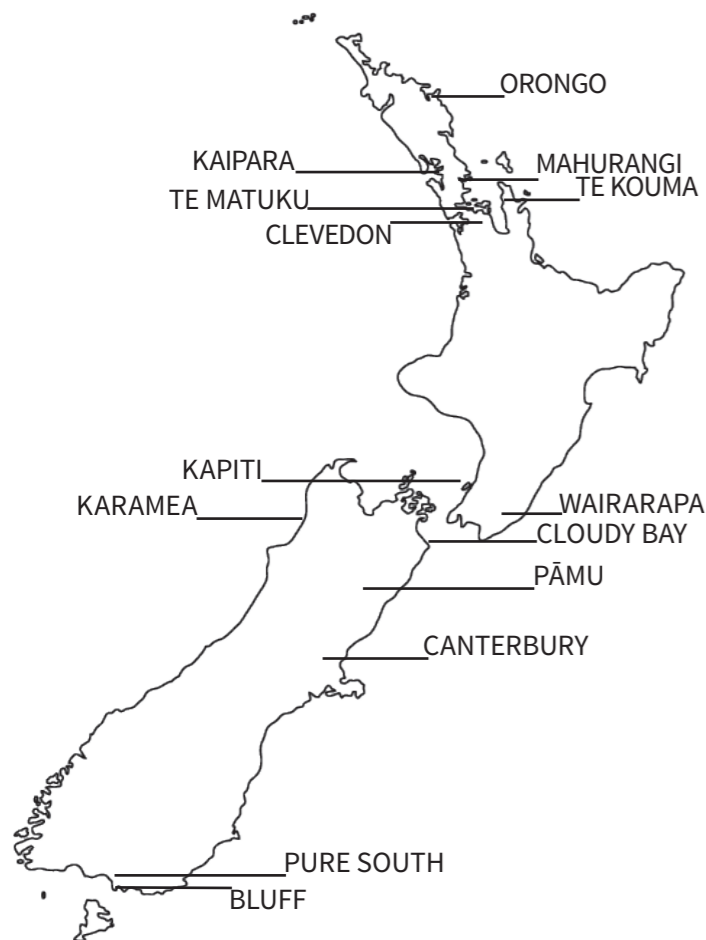


Raw & Cured

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 SELECTION 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

WHITEBAIT FRITTER SANDWICH 50g - 28 | 100g - 36

» lemon, watercress, mint sauce

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

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

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- 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

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

butter milk 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

Truffle Fries 10.00

truffle aioli

Fries 9.00

aioli