



SNACKS

Focaccia, truffle butter *vgo/ndao* \$15

Glazed Pork Belly Bao Bun *nda/anna* \$4.5 per bun

Duck Croquettes, smoked pumpkin puree *anna* \$15

Fried Chicken, garlic butter sauce *nfa/ndao* \$18

ENTREES

Kerikeri Oysters, ponzu, radish, shallot *nda/nga/anna* MP

Creamed Paua, bacon, fried bread *nf* \$28

Potato Capoleto, goats cheese, burnt butter *vg* \$22

MAINS

Grilled sirloin, shallot puree, onion ring, broccolini *anna/ngao* \$34

Fish of the day, grilled prawn, coconut bisque, spinach *nga/nda* \$38

Roasted Cauliflower, charred eggplant, tahini, lemon *vgn* \$32

Duck Breast, confit duck croquette, smoked carrot puree *anna* \$36

Gnocchi, mushroom ragu *anna/vg* \$32

SIDES

Salad, roasted peppers, tomato, cucumber, green goddess dressing
nga/anna/vgo \$12

Miso roasted pumpkin, spiced pumpkin seed, lebenah *vgn/anna* \$13

Pomme puree *nga* \$13

Roasted baby potatoes, fried curry leaves, walnut, aioli *nga/vg/nfo*
\$13

DESSERTS

Chocolate and Orange Torte *anna* \$15

Kahlua Crème Brulée *anna/nga* \$15

NZ Cheese Board *ngao* \$30