

SMALL PLATES/STARTERS

Chilli Peanuts

6 V

House Roasted in our special blend of Spices

Garlic Ciabatta Bread

10 V

Hot & Dripping with house made Garlic Butter

Bowl of Marinated Olives w/ Bread and Dips

14 V

Whole Garlic, Olive Oil, Pitted Olives w/Rosemary, Thyme & Rock Salt, Dukkah, Olive & Balsamic glaze, Toasted Ciabatta & Rye

Boil Up Spring Roll

18

Pork & Puha Spring roll w/ dipping Sauce, Kale Slaw

Karaka & Kowhai House Smoked Salmon

24

Shaved Fennel Salad, Crispy Capers, Horseradish Cream

Goats Cheese Mousse

21 V

Honeyed Walnut & Fig, Pomegranate Syrup, Ohangai Cracker

Fries

Beer batter, Tomato Chutney Sauce, Aioli

10 Large

GF – Gluten Free / V – Vegetarian

Please note that while we make every effort to avoid cross-contamination, we cannot guarantee that all items will be completely void of these products.

LARGE PLATES

Pulled Smokey Beef Cheeks

36 GF

Pulled Beef Cheek, Onion Rosti, Seeded Salad

Fish of the day

38 GF

Summer Greens, Cannellini Beans, Charred Lemon & Olive Salsa w/ Parmesan Broth

Triple Cooked Pork Belly

36

Son in law Eggs, Crispy Kale Slaw, Sesame dressing

Ohangai Chicken Kiev

36

Almond crusted breast of Chicken infused w/ Garlic Butter, Herb mash, roasted Broccoli, Masala Cream

Black Bean & Quinoa Cake

32 V

Smashed Avocado, marinated Tomato, summer garden Leaves, Jalapeno Cream

Three Way Lamb

40

Kawakawa crusted Lamb rack, slow braised Lamb Flap, Lamb Croquette, Broad Bean Puree, charred Aubergine Salad, Basil dressing

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