

SHARING

House baked bread with whipped butter	3.5
Green pea & smoky almond dip with goats cheese & char grilled flat bread	12
Wild mushroom arancini with garlic aioli (3)	12
Chipotle fish tacos with broad bean tartare, tomato salsa & crispy onions	16
Beef cheek pie, onion puree, shitakes & caramelised garlic	16
Salt baked beetroot, black doris plums, shallots, walnuts, mascarpone, olive & oatmeal	16

MAINS

Slow roasted pork, malt glazed cheek, pineapple, caramelised endive & crackling	32
Roast cauliflower risotto w/ almonds, golden sultanas, apple & madras	28
Slow roasted chicken breast, crispy potato & onion gratin, kale & caramelised garlic	32
Pan roast fish w/ Waikanae crab, green beans, sea vegetables & crayfish maderia sauce	Market Price
Slow roast beef sirloin, potato dauphine, tomatoes, onion & tarragon butter	34
Baked agria potato gnocchi, confit salmon, coconut, lemongrass & courgettes	32

SIDES

Roast potatoes with rosemary gremolata & jus	9
Poached pear, kikorangi & lentil salad with hazelnuts & baby spinach	9
Vegetables	8
Shoestring Fries w/ house made garlic aioli	7

SWEETS

Dark chocolate & hazelnut mousse w/ sable, poached pear & lemon sorbet	15
Carrot cake, poached pineapple, golden raisins, walnuts & crème fraiche sorbet	14
Vanilla panna cotta w/ honey oatmeal crumble & poached quince	14
Deep dish apple pie w/ toffee & vanilla ice cream	14
Affogato – Vanilla ice cream & espresso (add Amaretto)	7 (13.5)
Polo chocolate truffle	3
Cheese (50g) – Served with homemade raisin walnut bread & fruit	14