

Appetizers

house baked focaccia loaf & garlic butter	8
paua arancini with confit garlic & mustard aioli	15
smoked salmon paté, pickled onion, cornichon & preserved lemon with grilled ciabatta	12

Entrée

Seared Venison Salad

roasted beetroot, plum & pecan praline	22
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Ōra King Salmon

whisky cured salmon gravlax, red cabbage, horseradish & puffed barley	22
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Grilled Halloumi

smokey eggplant, hazelnut dukkah with capsicum & sultana vinaigrette	18
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Soft Shell Crab

bao bun, lobster mayo & spiced crisps	22
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Seafood Chowder

green lipped mussels, Cloudy Bay clams, white fish prawns served with, house baked focaccia	22
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Spiced Rare Tuna

tamarind & kaffir lime mayo, carrot & fresh coconut salad with black sesame seeds	22
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Main

Pan Baked Blue Cod	36
warm lentil salad, sumac roasted carrots & lemon herb yoghurt dressing	

Braised Pork Belly	36
celeriac purée, spinach, smoked apple compote & jus	

Barley Risotto	26
mushroom, Whitestone blue cheese & chestnut crème fraîche	

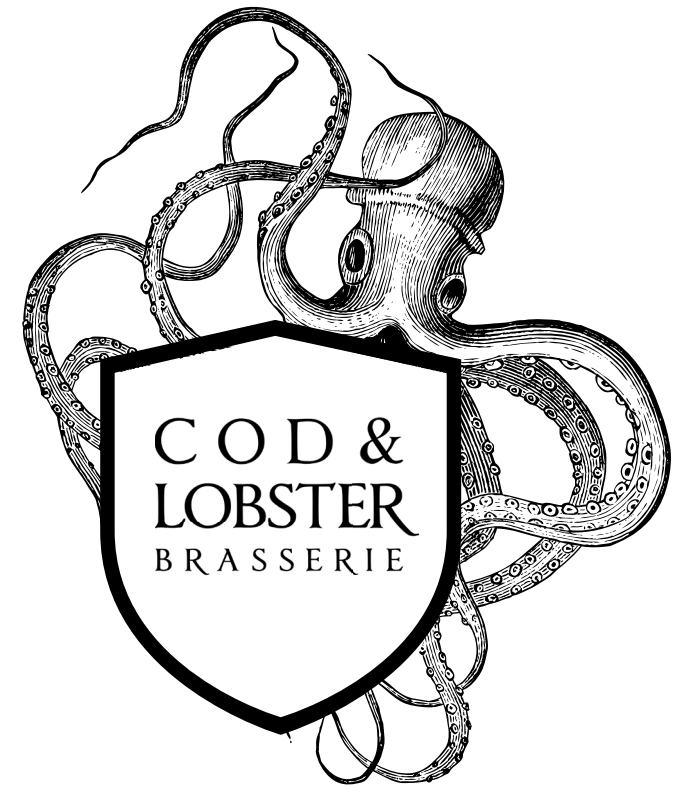
Louisiana-Style Prawns	30
spicy sausage, corn, potato, corn cracker & a dash of Asahi lager	

Pan Roasted Lamb Loin (medium rare)	36
beetroot purée, broadbean smash, feta & jus	

Fish Du Jour	market price
braised white bean & silverbeet with romesco sauce	

Chargrilled 250g Angus Ribeye Steak	36
kumara, bacon & rocket salad with maple bourbon butter, ciabatta crumb & jus	

Seafood Board for two	60
smoked fish paté, cured Ōra King Salmon, spicy grilled prawns, marinated mussels & chargrilled octopus, chimichurri steamed clams, local smoked fish, battered blue cod bites, seared big eye tuna & house baked focaccia	



Sides

honey roasted parsnip, gremolata & toasted pistachio	8
sautéed broccoli, sundried tomato & pine nut pesto, crispy prosciutto	8
truffle fries with grated parmesan	8
extra surf - 3x grilled prawns to accompany your dish	12