

## Appetiser

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house baked sourdough, cured meats & marinated olives 18

paua arancini with confit garlic & mustard aioli 15

smoked Ōra King salmon paté, pickled onion & cornichon with grilled sourdough 16

## Entrée

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Seared Venison Salad 22

roasted beetroot, plum & pecan praline

Ōra King Salmon 22

Whisky cured salmon gravlax, red cabbage, horseradish & puffed barley

Chickpea & Halloumi Fitters 18

mint labneh, carrot salad & candied pistachios

Soft Shell Crab 22

bao bun, lobster mayo & spiced crisps

Seafood Chowder 22

green lipped mussels, Cloudy Bay clams, white & prawns served with house baked sourdough

Spiced Rare Tuna 22

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

## Main

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Pan Baked Blue Cod 36

raw spring vegetable salad, pea hummus & toasted pumpkin seeds

Braised Pork Belly 36

celeriac purée, spinach, smoked apple compote & jus

Barley Risotto 26

mushroom, Whitestone blue cheese & chestnut crème fraîche

Louisiana-style Prawns 32

spicy sausage, corn, potato, corn cracker & a dash of Asahi lager

Marinated Lamb Rump (medium rare) 36

chermoula marinade, baba ganoush, tabbouleh, green olive & pine nut salsa

Fish Du Jour market price

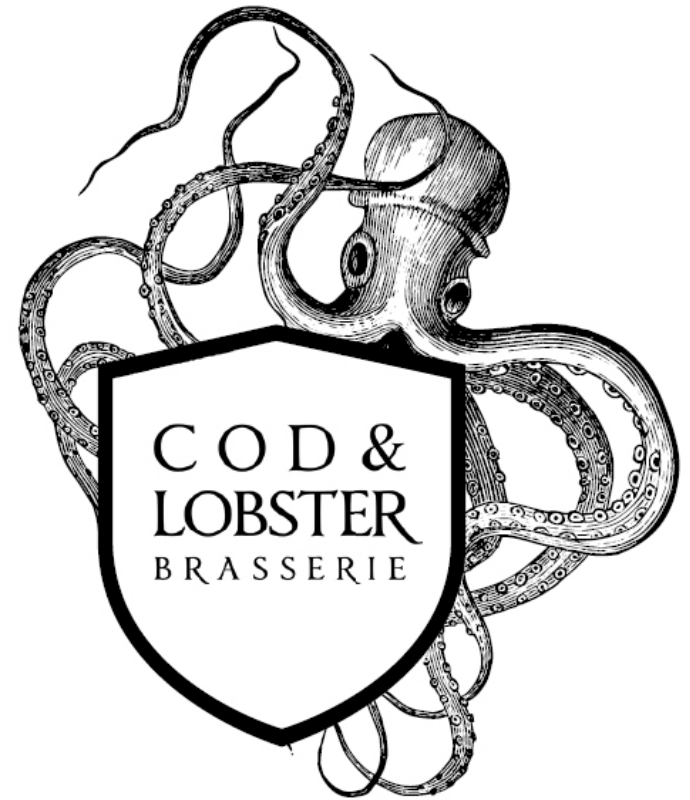
fennel & apple salad, parmesan herb crumb, with carrot & Pernod purée

Chargrilled 250g Ribeye Steak 38

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 Bigeye tuna & house baked sourdough



## Sides

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turmeric roasted cauliflower with tahini crème fraîche & toasted sesame seeds 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