

Appetiser

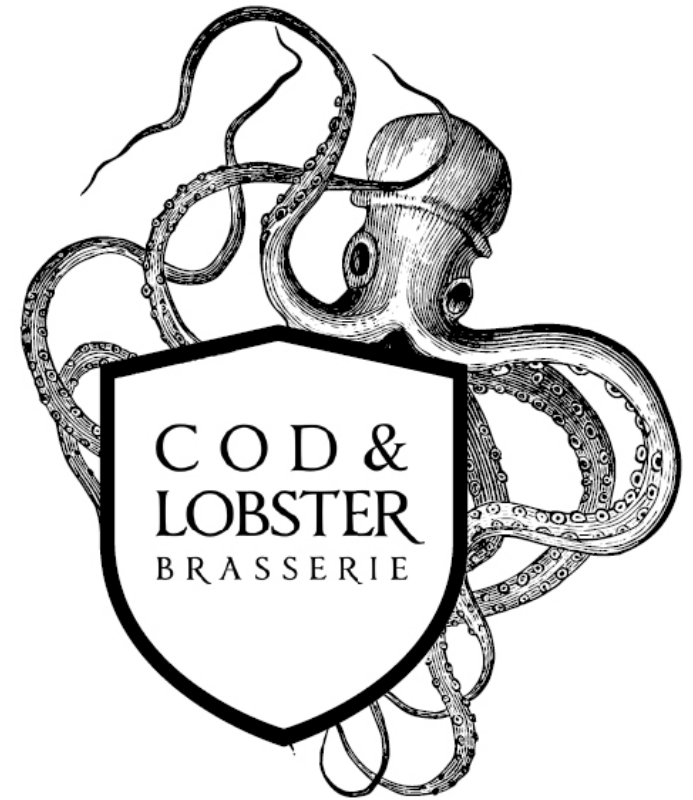
- house baked sourdough, cured meats & marinated olives 18
- smoked eel arancini with confit garlic & mustard aioli 15
- smoked Ōra King salmon paté, pickled onion & cornichon with grilled sourdough 16

Entrée

- Seared Venison Salad 22
roasted beetroot, plum & pecan praline
- Ōra King Salmon 22
miso cured salmon, wasabi foam, pickled radish, puffed rice & ponzu dressing
- Chickpea & Halloumi Fritters 18
mint labneh, carrot salad & candied pistachios
- Westcoast Whitebait 22
Crispy fried whitebait with asparagus & butter sauce
- Seafood Chowder 22
green lipped mussels, Cloudy Bay clams, white fish & prawns served with house baked sourdough
- Seared Rare Tuna 22
avocado, tomato & charred corn salad with chimichurri dressing

Main

- Pan Baked Blue Cod 36
raw spring vegetable salad, pea hummus & toasted pumpkin seeds
- Twice Cooked Pork Belly 36
ranch dressed Perlas potatoes & green bean salad, smoked onion jam, cornbread croutons & 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 39
braised beef cheek hash, spicy prawn & tomato hollandaise, rocket & 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 tuna & house baked sourdough



Sides

- turmeric roasted cauliflower with tahini crème fraîche & toasted sesame seeds 8
- sautéed asparagus, mustard crumb & shaved Pecorino 8
- truffle fries with grated Parmesan 8
- extra surf - 3x grilled prawns to accompany your dish 12