

Appetiser

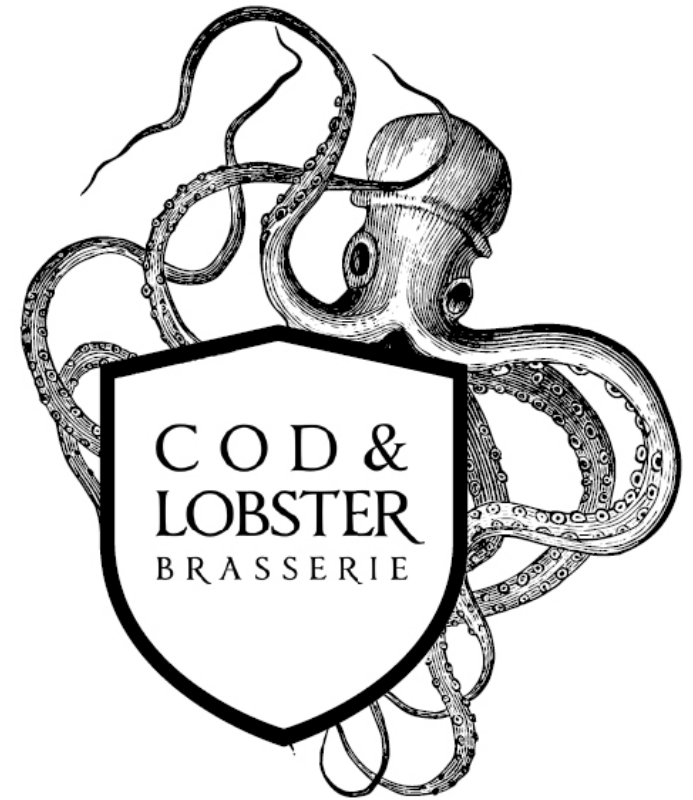
- house baked sourdough, cured meats & marinated olives 18
- smoked eel arancini with confit garlic & mustard aioli 15
- smoked Ōra King salmon paté, pickled onion & cornichon with grilled sourdough 16

Entrée

- Seared Venison Salad 22
roasted beetroot, plum & pecan praline
- Ōra King Salmon 22
Whisky cured salmon gravlax, red cabbage, horseradish & puffed barley
- Chickpea & Halloumi Fritters 18
mint labneh, carrot salad & candied pistachios
- Westcoast Whitebait 22
Crispy fried whitebait with asparagus & beurre blanc
- Seafood Chowder 22
green lipped mussels, Cloudy Bay clams, white fish & prawns served with house baked sourdough
- Spiced Rare Tuna 22
tamarind & kaffir lime mayo, carrot & fresh coconut salad with black sesame

Main

- Pan Baked Blue Cod 36
raw spring vegetable salad, pea hummus & toasted pumpkin seeds
- Twice Cooked Pork Belly 36
ranch dressed Perlas potato & green bean salad, smoked onion jam & cornbread croutons
- 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, chimi-churri steamed clams, local smoked fish, battered blue cod bites, seared Bigeye tuna & house baked sourdough



Sides

- 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