

Appetiser

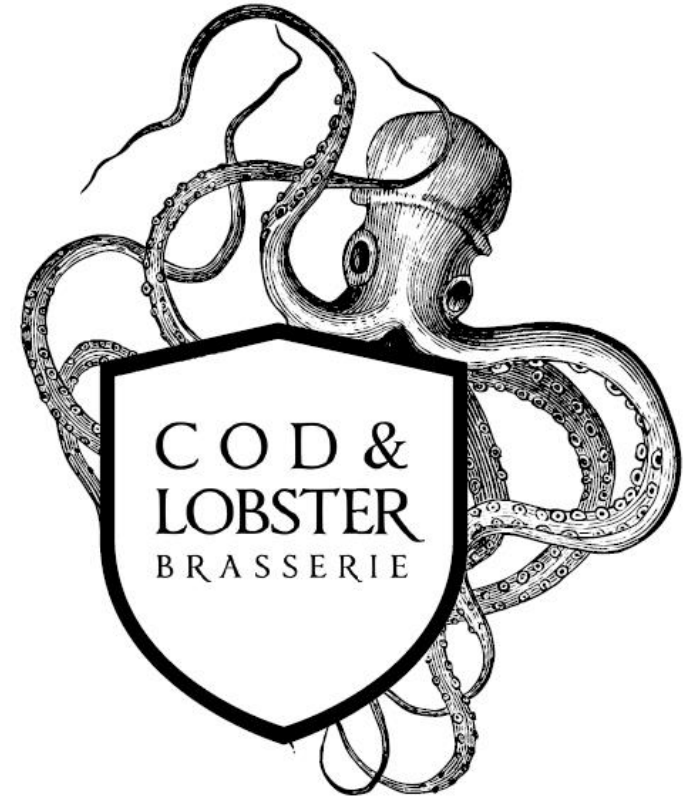
- house baked sourdough & Neudorf olive oil 8
- smoked eel arancini, confit garlic & mustard aioli 5 each
- prawn & chorizo skewer 5 each

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
- Caprese Salad 18
tomato medley, Viavio bocconcini & basil with balsamic & local olive oil
- Westcoast Whitebait 24
crispy fried whitebait with asparagus & butter sauce
- Steamed Mussels & Clams 22
green lipped mussels, Cloudy Bay clams, chorizo, tomato & basil broth, served with house baked sourdough
- Seared Rare Tuna 22
avocado, tomato & charred corn salad with chimichurri dressing

Main

- Pan Baked Blue Cod 36
raw seasonal 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
- Ricotta Gnocchi 26
roasted courgette, red onion & artichoke, pine nuts, sage & ricotta salata
- Seafood Risotto 36
saffron risotto, prawns, squid & house made scallop & squid ink sausage
- Marinated Lamb Rump (medium rare) 36
chermoula marinade, baba ganoush, tabbouleh, green olive & pine nut salsa
- Fish Du Jour market price
melon, cucumber & mint salad, feta & Kalamata olives
- Chargrilled 250g Ribeye Steak 39
braised beef cheek hash, spicy prawn & tomato hollandaise, rocket & jus
- Seafood Board for two 60
smoked fish pâté, cured Ōra King Salmon, grilled prawns, smoked mussels & chargrilled octopus, chimichurri steamed clams, battered blue cod bites, seared tuna, tartare sauce & 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