

Appetiser

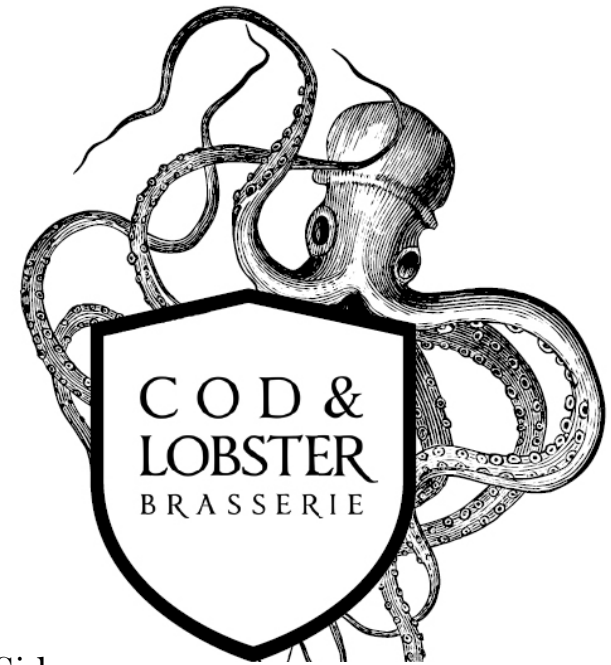
house baked sourdough & Neudorf olive oil	8
smoked eel arancini, confit garlic & mustard aioli	5 each
prawn & chorizo skewer	5 each

Entrée

Beef Carpaccio	22
pepper crusted rare beef, horseradish panna cotta, pickled mustard, rocket, Parmesan & truffle oil	
Ōra King Salmon	22
miso cured salmon, wasabi foam, pickled radish, puffed rice & ponzu dressing	
Baked Mozzarella	18
eggplant caponata & house baked sourdough	
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

Fish Du Jour	market price
chargrilled courgette & smoked almond romesco	
Twice Cooked Pork Belly	36
ranch dressed Perlas potatoes & bean salad, smoked onion jam, cornbread croutons & jus	
Ricotta Gnocchi	26
mushrooms, thyme roasted walnuts & blue cheese foam	
Seafood Risotto	36
saffron risotto, prawns, squid & house made scallop & squid ink sausage	
Marinated Lamb Rump (medium rare)	36
chermoula marinated lamb, baba ganoush, tabbouleh, green olive & pine nut salsa	
Pan Baked Blue Cod	36
warm grape & olive salsa with sumac labneh	
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 fraiche & toasted sesame seeds	10
roasted pumpkin with pink pepper, orange & toasted pumpkin seeds	10
truffle fries with grated Parmesan	10
green salad with house vinaigrette	10
extra surf - 3x grilled prawns to accompany your dish	12