

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

Caprese Salad 18

tomato medley, Viavio bocconcini & basil with balsamic & local olive oil

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

warm grape & olive salsa with sumac labneh

Twice Cooked Pork Belly 36

ranch dressed Perlas potatoes & 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 marinated lamb, baba ganoush, tabbouleh, green olive & pine nut salsa

Pan Baked Blue Cod 36

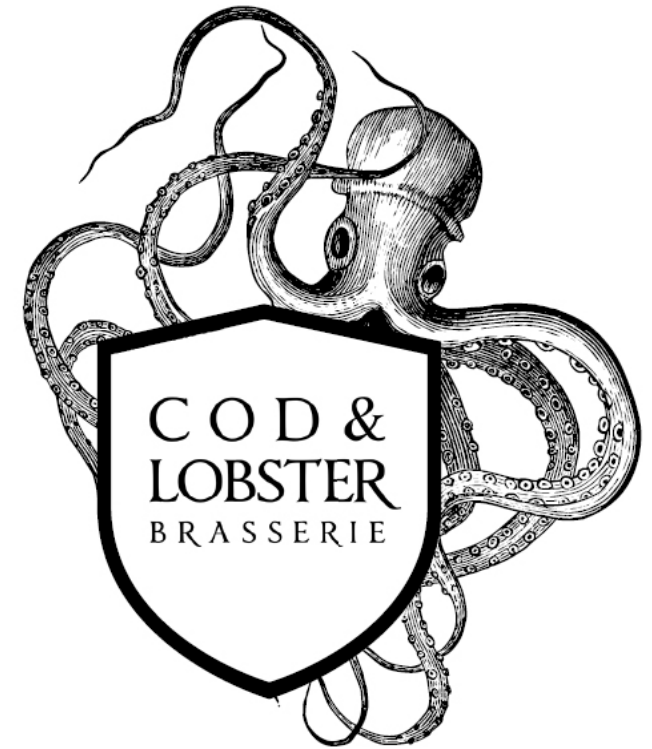
raw seasonal vegetable salad, pea hummus & toasted pumpkin seeds

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	8
sautéed greens with mustard crumb & shaved Pecorino	8
truffle fries with grated Parmesan	8
green salad with house vinaigrette	8
Caesar salad with soft egg & hazelnut crumb	10
extra surf - 3x grilled prawns to accompany your dish	12