

Starters

Marinated olives \$10.90

House-baked baguette, cultured butter \$6.90

Te Kouma Pacific oysters \$6.90 each
*Served natural with champagne vinegar
Or battered with tartare*

Teeny-weeny, creamy French toast
fish sandwich \$11.90

Marinated green-lipped mussels \$12.90

Entrees

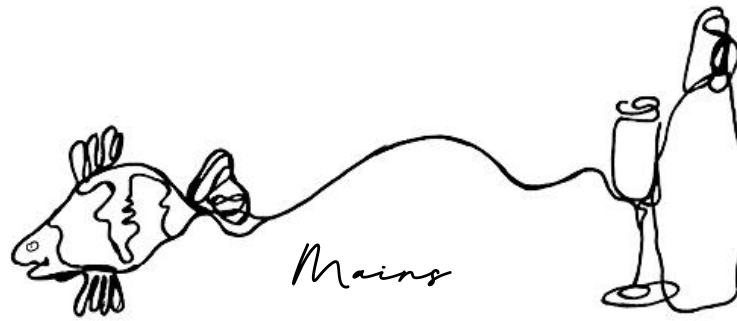
Yellowtail Kingfish ceviche, avocado,
lemongrass, Vietnamese mint, crayfish oil \$26.90

Corn-fed duck liver pate, fig preserve \$23.90

House-made fromage blanc, stone fruit,
freekeh, basil (vego) \$23.90

Smoked Moki rillettes, pickled radish,
sourdough crostini \$23.90

Pan-fried prawn tails, garlic butter sauce, lemon,
Italian parsley, pappardelle \$26.90



Mains

Snapper, bacon broth, peas, sliced agria,
pickled onion \$44.90

Potato gnocchi, house-made ricotta, pickled pear,
radicchio, candied walnut (vego) \$42.90

Beef fillet, Café de Paris butter, fries \$48.90

Steamed Tarakihi, salsa verde, broccoli,
pearl barley, radish \$44.90

Steamed mussels, roasted capsicum, basil, chilli,
chickpeas, fried sourdough \$44.90

Sides

Fries, mayonnaise \$11.90

Mixed leaf salad, celery seed vinaigrette \$12.90

Warm roast beetroot & lentil salad,
spiced yoghurt, mint \$13.90

New potatoes, baby spinach,
sherry vinaigrette \$13.90

Desserts

Bush honey panna cotta,
macerated strawberries, almonds \$17.90
*Crying out to go with a glorious glass of
Astrolabe Late Harvest Chenin Blanc \$14.50*

Catalan crepes, orange caramel sauce,
vanilla ice-cream \$18.90
*Excellent with a drop of
Alvear Moscatel \$11.50*

Chocolate mousse, roast plum, milk sorbet,
Breton butter biscuit \$17.90
*A match made in heaven with
Lustau Pedro Ximénez Sherry \$16.50*

Gingerbread, rhubarb, mascarpone \$18.90
*Gloriously accompanied by
Clearview 'Sea Red' \$15.50*

Cheese

Shropshire Blue – Nottinghamshire \$16.90
Cremeux d'Argental – Rhône-Alpes \$16.90
Ossau-Iraty – Béarn \$16.90
Comté - Franche-Comté \$16.90

Or a board with all four \$59.90
*Why not try it with a glass of
Graham's 10 year tawny Port \$13.50*