

Starters

Marinated olives \$10.90

House-baked baguette, cultured butter \$6.90

Te Kouma Bay 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

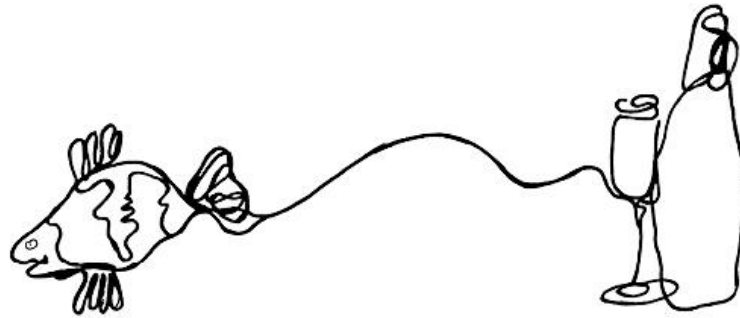
Yellowtail Kingfish ceviche, avocado,
lemongrass, Vietnamese mint, crayfish oil \$26.90

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

White gazpacho, roasted grapes (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

Tarakihi, mushrooms, celeriac pickle & purée,
crispy Brussels \$44.90

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

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

Steamed Moki, anchovy butter, peas,
fried sourdough, kale \$44.90

Brined & seared octopus, cabbage, almond cream,
crispy rice, black bean dressing \$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, confit garlic butter,
rosemary salt, parsley \$13.90

Desserts

Bush honey panna cotta,
roasted tamarillo, almonds \$17.90

*Crying out to go with a glorious glass of
Desert Heart Late Harvest Riesling \$14.50*

Catalan crepes, orange caramel sauce,
vanilla ice-cream \$18.90

*Excellent with a drop of
Alvear Moscatel \$12.50*

Chocolate mousse, toffee pear, milk sorbet,
Breton butter biscuit \$17.90

*A match made in heaven with
Lustau Pedro Ximénez Sherry \$18.50*

Gingerbread, rhubarb, mascarpone \$18.90

*Gloriously accompanied by
Clearview 'Sea Red' \$15.50*

Cheese

Bleu d'Auvergne - Auvergne \$16.90

Crèmeux d'Argental - Rhône-Alpes \$16.90

Pico - Périgord \$16.90

Beaufort - Savoie \$16.90

Or a board with all four \$59.90

*Why not try it with a glass of
Graham's 10 year tawny Port \$14.50*