

Starters

Marinated olives \$8.90

House-baked baguette, cultured butter \$5.90

Te Kouma Pacific oysters \$5.90 each
*Served natural with champagne vinegar
Or battered with tartare*

Teeny-weeny, creamy French toast
fish sandwich \$10.90

Marinated green-lipped mussels \$10.90

Entrées

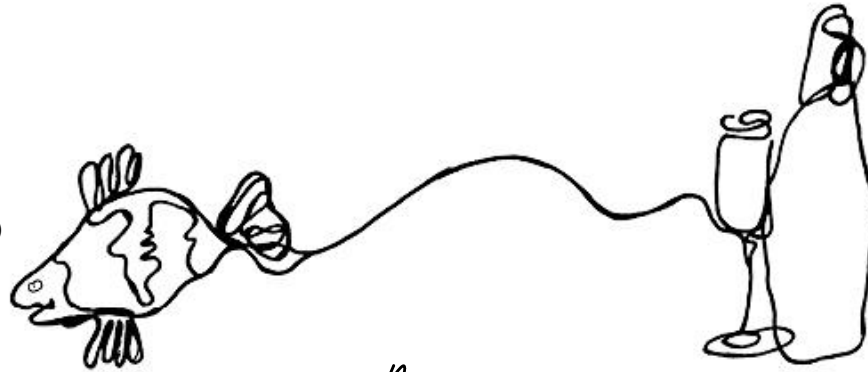
Yellowtail Kingfish ceviche, avocado,
lemongrass, Vietnamese mint, crayfish oil \$26.90

Corn-fed duck liver pate, fig preserve \$22.90

House-made fromage blanc, roast beetroot, rhubarb,
hazelnut cracker, sea salt (vego) \$22.90

Smoked Warehouse rillettes, pickled radish,
sourdough crostini \$22.90

Pan-fried prawn tails, garlic butter sauce, lemon,
Italian parsley, pappardelle \$25.90



Mains

Steamed Snapper, roasted celeriac, kale,
celeriac velouté, fresh pear \$41.90

Potato gnocchi, roast shallot, cauliflower purée,
white pickle, leeks, Salers (vego) \$39.90

Beef fillet, Café de Paris butter, fries \$45.90

Moki, brussels, fried sourdough,
mushrooms, chicken gravy \$41.90

Sides

Shoestring fries, mayonnaise \$10.90

Mixed leaf salad, celery seed vinaigrette \$11.90

Roasted broccoli, spiced yoghurt, seeds \$12.90

Duck fat roasted potatoes \$13.90

Desserts

Bush honey panna cotta, quince, almonds \$16.90

*Crying out to go with a glorious glass of
Beach House Noble Sauvignon Blanc \$13.50*

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

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

Chocolate mousse, mulled pear, milk sorbet,
breton butter biscuit \$17.90

*A match made in heaven with
Lustau Pedro Ximénez Sherry \$13.50*

Cheese

Ripened cheese, fig & apple preserve

Fourme d'Ambert - Auvergne \$14.90

Comté - Franche-Comté \$14.90

Thorvald "Devotion" - Nelson \$14.90

Soignon - Loire Valley \$14.90

Or a board with all four cheeses \$49.90

*Why not have with a glass of
Grahams 10 year tawny Port \$13.50*