

TO START

Spiced Nuts 11

Salt spiced warm roasted nuts

Warm Olives 11

House marinated w orange & spices

Fries 12

Rosemary salt, aioli & tomato sauce

Gin Cured Salmon 25

Pickled red onion gel, avocado, dill cream cheese
mousse & cucumber

Scallops 24

Parsnip purée, balsamic pearls & smoked maple drizzle w
crispy prosciutto

Prawn Toast 23

Fried brioche w sesame, spring onion, lime & chilli jam

Dutch Beef Croquettes (4) 22

served w mustard mayo

SMALL PLATES

Pork Belly 23

Hoisin BBQ w lime dressed slaw & kimchi

Chicken Liver Pate 24

In Puri pastry shells w spiced prune jam

Goats Cheese Profiteroles 22

w candied walnuts, beetroot kawaka & horopito jam

Buffalo Mozzarella Flatbread 23

Buffalo mozzarella, rocket, pecorino, fresh pear,
onion jam, on warm flat bread
Add prosciutto 4

Rocket Salad 12

rocket, pecorino, fresh pear,
Balsamic, olive oil & lemon dressing

Arancini (4) 22

Sundried tomato, pesto & mozzarella served on
chipotle romesco sauce & pecorino

DINNER

Buttermilk Fried Chicken Burger 29

Mixed slaw w harissa mayo, pickled red onion
w fries, aioli & tomato sauce

Cheeky Beef Guinness Pot Pie 39

Slow braised Beef cheek in Guinness
w fries, aioli & tomato sauce

Gnocchi 34

Vine tomato, spinach, three cheese sauce
& shaved pecorino

Silver Fern Farm Sirloin 300gr+ 44

w Café de Paris butter, potato dauphinoise,
red wine jus & fresh rocket

Imam Bayildi Aubergine 39

Stuffed red peppers w onion on cannellini bean & cauliflower skordalia,
romesco & kalamata olive soil

Fish 43

Pan seared John Dory on cannellini bean & cauliflower skordalia, sauce
Verte, asparagus & balsamic pearls

Lamb Two Ways 44

Twice cooked shoulder & cutlet in red wine, truffle, pink pepper sauce on
piccolo potatoes, peas, edamame & spinach

Kawakawa Infused Confit Duck Leg 44

Mushroom & pate pithivier, parsnip purée, prune jus
w Kawakawa infused olive oil

TO FINISH

Kapiti Vanilla Ice Cream Sundae 15 w Honey Liqueur add 6

Chocolate fudge or strawberry sauce w white
chocolate shard

Affogato 16

W Choice Of Liqueur 22

Kapiti vanilla ice cream w espresso & Speculaas
biscuit

Whittaker's Chocolate Profiteroles 19

Chocolate dipped profiteroles w Whittaker's
velvet chocolate mousse

Nuts Over Chocolate, 24

Chocolate fondant, butter scotch caramel flambe
w macadamia ice cream, & macadamia crunch

Honey Crème Brûlée 21

Honeycomb & vanilla creme brûlée w fresh
strawberry's & almond biscotti

Pear Tarte Tatin 20

Caramel roasted pears & puff pastry w salted
caramel ice cream

Honey Roasted Peaches 17

mango purée, mango sorbet, w freeze dried
raspberry