



DAY MENU

To Start & Sharing Plates

Smoked Edamame	10
<i>w crispy garlic, chilli & sesame</i>	
Rosemary Salted Fries	12
<i>Aioli & tomato sauce</i>	
Featherston Bakers bread (2)	10
<i>w Olivo virgin olive oil</i>	
Homemade Chicken Liver Pate	21
<i>Featherston Bakers brioche, spiced cherry relish</i>	
Pink Pepper Beef Carpaccio	23
<i>w horseradish mayo, confit cherry tomato, garlic oil & olive soil</i>	
Salmon cured w GDC Tweed Gin & Beetroot	23
<i>preserved lemon, crispy capers, lemon oil, dill w pickled cucumber</i>	
Bitter Ballen (4)	20
<i>Braised beef croquette served w mustard mayo</i>	
Calamari Popcorn	20
<i>Calamari pieces w preserved lemon mayo</i>	
Baked Pompas Brie	21
<i>Baked brie w pomegranate molasses, toasted macadamia & bakers brioche</i>	
Mushroom Tapenade Puri balls (4)	21
<i>Crispy fried pastry balls filled w black garlic mushroom tapenade & Pico de Gallo (fresh lime tomato herbed salsa)</i>	

Breakfast till 12

Strawberries & Cream Brioche French Toast	27
<i>Underhill road raw honey, strawberry syrup, strawberries, mint, vanilla mascarpone & freeze dried raspberries</i>	
Brac & Bow Breakfast	27
<i>Herb & potato rosti w poached eggs, rocket & hollandaise sauce w mushroom or w bacon</i>	
Sirloin Ham w Truffle Scrambled egg	28
<i>Herb & potato rosti w rocket</i>	

Kiwi Veg Burger	27
<i>Beetroot, black bean and kumara burger w grilled eggplant lettuce w romesco</i>	
Chicken Burger	27
<i>Grilled Confit harissa rub chicken thigh lettuce, red onion, celeriac remoulade, & preserved lemon mayo w fries aioli and tomato sauce</i>	
Guinness Beef Cheek Pot Pie	32
<i>w flaky pastry & duck fat hand cut chips</i>	
Little Creatures Lager Fish & Chips	30
<i>Little Creatures Lager batter, mixed cabbage, carrot red onion slaw w tartare sauce & fresh lemon</i>	
Smoked Chowder	28
<i>Smoked Fish, Prawn, corn w butter & bakers bread</i>	
Zany Zeus Halloumi Salad	30
<i>Preserved fennel, olive oil, lemon, carrot slaw, lettuce toasted, cucumber, cherry tomatoes cashews w a miso sesame & lime dressing</i>	
Add Twice Cooked Lamb Shoulder +7	
Chicken Romesco	32
<i>Grilled Confit Chicken Thigh w sautéed new potatoes, baby spinach, romesco sauce, balsamic dressing & toasted almonds</i>	
Gnocchi	27
<i>Burnt herb butter w pecorino, rocket, confit tomato & olive soil</i>	
Add Twice Cooked Lamb Shoulder +7	
Silver Fern Farm Sirloin 200gr+	36
<i>red wine jus, herb butter w confit tomato, rocket, & duck fat hand cut chips</i>	

Desserts

Kapiti Vanilla Ice Cream Sundae	15	w Spiced Honey Liqueur	19
<i>Chocolate fudge, toffee caramel, & white chocolate w almond shard</i>			
Affogato	15	w Liqueur	19
<i>Kapiti vanilla ice cream w espresso & Speculaas biscuit</i>			
Honey Roasted Peaches			17
<i>Infused w Underhill Road raw honey, mango puree, mango sorbet, macadamia, w white chocolate shard</i>			
Lady Hazel Mille Feuille			22
<i>The dessert of many layers Whittakers velvet chocolate mousse, hazelnut mascarpone w flaky pastry</i>			
Lemon Posset			21
<i>Lemon posset w lemon curd, crispy meringue, peppermint tea infused kiwifruit pieces & passionfruit syrup</i>			
Bleeding Pear Heart			20
<i>Pear poached in red wine w speculaas ice cream & orange zest biscuit</i>			