

## To Start & Sharing Plates

<b>Smoked Edamame</b>	10
<i>w crispy garlic, chilli &amp; sesame</i>	
<b>Rosemary Salted Fries</b>	12
<i>Aioli &amp; tomato sauce</i>	
<b>Featherston Bakers Sourdough (2)</b>	10
<i>Olivo virgin olive oil</i>	
<b>Homemade Chicken Liver Pate</b>	21
<i>Featherston Bakers brioche, spiced cherry relish</i>	
<b>Pink Pepper Beef Carpaccio</b>	23
<i>w horse radish mayo, confit cherry tomato, garlic oil &amp; olive soil</i>	
<b>Salmon Cured in GDC Tweed Gin w Beetroot</b>	23
<i>preserved lemon, crispy capers, lemon oil, dill w pickled cucumber</i>	
<b>Bitter Ballen (4)</b>	21
<i>Braised beef croquette served w mustard mayo</i>	
<b>Calamari Popcorn</b>	20
<i>Calamari pieces w preserved lemon mayo</i>	
<b>Pan Seared Scallops (4)</b>	24
<i>Pea puree, preserved lemon, confit cherry tomato w apple pearls &amp; toasted hazelnuts</i>	
<b>Baked Pompas Brie</b>	21
<i>Baked brie w pomegranate molasses, toasted macadamia &amp; Bakers brioche</i>	
<b>Mushroom Tapenade Puri balls (4)</b>	20
<i>Crispy fried pastry balls filled w black garlic mushroom tapenade w Pico de Gallo (fresh lime tomato herbed salsa)</i>	

## Burgers & Pies

<b>Kiwi Veg Burger</b>	27
<i>Beetroot, black bean and kumara burger w grilled eggplant, lettuce w romesco</i>	
<b>Chicken Burger</b>	27
<i>Grilled Confit harissa rub chicken thigh lettuce, red onion, celeriac remoulade, &amp; preserved lemon mayo w fries aioli and tomato sauce</i>	
<b>Guinness Beef Cheek Pot Pie</b>	32
<i>w flaky pastry &amp; duck fat hand cut chips</i>	



<b>Turmeric Cauliflower w Isralian Stuffed Red Pepper</b>	38
<i>roasted turmeric and harissa cauliflower, roasted red onion, Char roasted red pepper stuffed w Isralian cous cous, harissa yoghurt &amp; crispy chickpeas</i>	
<b>Bisque Fish</b>	40
<i>Pan seared fish, w kumara crab &amp; prawn hash, bisque sauce w asparagus</i>	
<b>Kawakawa Infused Confit Duck</b>	43
<i>Confit Duck w charred radicchio, beetroot &amp; kumara puree, celeriac remoulade, cherry jus &amp; roasted red onion</i>	
<b>Twice Cooked Lamb Shoulder</b>	42
<i>w mint chimichurri, crushed new potatoes, green beans w pea puree</i>	
<b>Gnocchi</b>	36
<i>Burnt herb Butter finished w pecorino, rocket, confit tomato &amp; olive soil</i>	
<b>Silver Fern Farm Sirloin 300gr+</b>	42
<i>red wine jus, rocket, confit tomato w duck fat hand cut chips</i>	

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## Desserts

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