



## TO START & SHARING PLATES

### Spiced Nuts 11

*Salt spiced warm roasted nuts*

### Warm Olives 11

*House marinated w orange zest & spices*

### Fries 12

*Rosemary salt, aioli & tomato sauce*

### Flat Bread & Dips 19

*Beetroot humus, dukkah, virgin olive oil, balsamic, cashew nut pesto & creamy boursin*

### Les fromages de chèvre 21

*Baked goats cheese w fig jam candied walnuts & Featherston Bakers brioche*

### Dutch Beef Croquettes (4) 21

*Braised beef croquettes served w mustard mayo*

### Halloumi Mushrooms (4) 21

*Onion gel filled Portobello mushrooms, halloumi & crispy shallots*

### Calamari Popcorn 20

*Calamari pieces w Nuoc cham dipping sauce*

### Scallops (4) 25

*Carrot puree, sweet orange reduction, Aperol pearls & crispy parsnip*

### Homemade Chicken Liver Pate 21

*Featherston Bakers brioche w spiced cherry relish*

### Tonkatsu Pork Belly 22

*Japanese BBQ pork w miso cabbage sesame & crispy fried shallots*

## MAINS

### Winter Roots 36

*Orange glazed baby roots, roasted kumara on cannelloni bean mash, watercress & candied walnuts*

### Three Cheese Gnocchi 36

*In three cheese Besciamella (Parmesan, Mozzarella, Pecorino) w baby spinach & balsamic*

### Buttermilk Fried Chicken Burger 28

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

### Cheeky Beef Bourguignon Pot Pie 36

*Beef cheek, red wine, bacon & mushroom pot pie w smoked potato mash, & glazed baby carrots*

### Silver Fern Farm Sirloin 300gr+ 43

*w onion gel, potato dauphinoise, red wine jus & watercress*

### Fish Velouté 42

*Pan seared John dory on Boulogne roast potatoes, green beans, white wine saffron velouté & Aperol citrus pearls*

### Truffled Venison Loin 43

*w smoked potato mash, onion gel filled Portobello mushroom, roasted artichoke heart & truffle jus*

### Kawakawa Infused Sous Vide Duck Breast 44

*on beetroot risotto, spinach, goats cheese, candied walnuts & cherry jus*

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## DINNER



## DESSERT

**Kapiti Vanilla Ice Cream Sundae 15 w Honey Liqueur 21**

*Chocolate fudge, toffee caramel, w white chocolate and almond shard*

**Affogato 15 w Liqueur 21**

*Kapiti vanilla ice cream w espresso & Speculaas biscuit*

**Honey Roasted Peaches 17**

*Infused w Underhill Road raw honey, mango puree, mango sorbet, dark chocolate shard*

**The Chocolate One 24**

*Chocolate fondant, w pistachio ice-cream & Whitakers gold white chocolate, Whitakers Chocolate Creme Brûlée*

**Lemon Puff Donuts 21**

*Filled w lemon curd custard & dusted sherbert*

**Almond & Doris Plum Crumble 20**

*Doris plums w almond crumble & vanilla bean ice cream*

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