



Warm Olives 11

House marinated w orange & spices

Warm Mini Baguette 12

Café de Paris garlic herb butter

Torched Goats Cheese 22

*w candied walnuts, beetroot
kawakawa & horopito jam w bread
crackers*

French Onion Soup 22

*Classic onion broth soup w Gratinéed
cheese baguette*

SMALL PLATES

Chicken Liver Pate 24

*Chicken liver pate cherry relish &
cornichons w baguette*

Beef Tartare 24

*w Horseradish, mustard, balsamic
toasted almond w olive soil, rocket &
kumara chips*

Sous Vide Pork Belly 24

*Sautéed savoy cabbage & apple
mustard glaze*

Calamari 23

w smoked Bloody Mary mayo

Scallops (3) 24

*Pea purée, smoked Maple drizzle w
balsamic pearls & prosciutto chips*

Prawn & Crab Ravioli

*w cream of bisque sauce, Kawakawa
& lemon oil*

Arancini (4) 22

*Beetroot & mozzarella arancini w
feta whip*

DINNER MAINS

Panko Crumbed Chicken Burger 29

chipotle honey drizzle, mayo, onion pickle, iceberg w fries, aioli & tomato sauce

Ratatouille Confit Byaldi 37

Courgette squash aubergine, kumara, tomato w artichoke stuffed mushroom & herbs

Buffalo Mozzarella Gnocchi 36

*Pesto Gnocchi, w mozzarella, vine tomato, spinach, & shaved pecorino.
Add Prosciutto +6*

House of Guinness Pot Pie 39

Slow braised beef cheek in Guinness, w smokey mash & buttered peas

Lamb Two Ways 44

Twice cooked lamb shoulder & cutlets, pink peppercorn sauce, new potatoes, pea purée w peas & spinach

Silver Fern Farm Sirloin 250gr+ 44

Red wine jus, smoked butter, potato dauphinoise, watercress, mushroom, onion gel w balsamic

Fish 44

Pan seared fish in Verte sauce w Boulangère potatoes, charred red pepper coulis & green beans w balsamic pearls

Confit Duck Leg 44

Beetroot purée, pithivier of mushroom & pate w candied walnuts, beetroot & rocket salad

SIDES

Grilled Beans 12

*w beurre noisette &
toasted almonds*

Fries 12

*Rosemary salt, aioli &
tomato sauce*

Truffled Fries 10

w pecorino & truffle oil

Rocket Salad 12

*w Pecorino, pickled
onion, balsamic & olive
oil*