



SMALL PLATES

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*

Chicken Liver Pate 24

*Chicken liver pate w 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*

Arancini (4) 22

*Beetroot & mozzarella arancini w
feta whip*

LUNCH MAINS

French Toast 28

*w caramelised honey peaches, vanilla
mascarpone honey drizzle*

French Onion Soup 26

Classic onion broth soup w Gratinéed cheese baguette

Smoked Chowder 29

Smoked fish, prawn & corn w grilled Baguette

Panko Crumbed Chicken Burger 29

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

Flat Bread 26

*Baked buffalo mozzarella on flat bread w Balsamic, vine
roasted tomatoes & cashew pesto
Add twice cooked lamb +6*

Bufalo mozzarella Gnocchi 36

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

Guinness Beef Cheek Pot Pie 39

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

Beer Battered Fish & Chips 33

*Stella Artois Lager batter, mixed cabbage, carrot, red
onion slaw w fries, tartare sauce & fresh lemon*

Silver Fern Farm Sirloin 250gr+ 40

*Red wine jus, smoked butter
potato dauphinoise w watercress & balsamic*

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*