



## DINNER MENU

### STARTERS

**Seared tuna**   \$18

Fennel & cucumber salad, lime & chilli dressing, nori sauce & peanut gomasio

**Dumplings**  \$14

Asian slaw, kimchi dressing & homemade spicy soy sauce

**San Choy Bau**   \$14

Crispy fried mushrooms, toasted cashew nuts & tamari mayo

**Octopus**  \$18

Seared in miso butter with a rich lemongrass sauce, pickled daikon salad & garlic chips

**Kokoda**   \$14

Fijian style coconut milk ceviche, fresh fish & crisp salsa

**Venison croquette** \$16

Braised venison in a vindaloo sauce, mint chutney foam & pickled cucumber

### ON THE SIDE

Tossed broccoli in lemon butter with crispy shallots \$7

Homemade bread with olive oil & balsamic \$7

Mixed green salad, pickled red onion & orange \$6

Steamed Jasmine rice \$4

Spiced edamame beans \$7



### MAINS

**Confit Duck leg**   \$38

Orange & soy glaze, roast stone fruit, mixed green leaves & wild rice

**Spatchcock Spring Chicken (half)**  \$36

Spicy sticky glaze, XO sauce, smoked potato puree, miso charred cabbage & cabbage pickle

**Pork Belly**  \$38

Brined in Szechuan pepper, spiced pumpkin puree, bok choy, crispy leeks & caramelised chilli vinaigrette

**Fish of the day** POA



You will be advised by your server

**NZ beef shoulder**  \$36

Egg noodles & Asian herbs, soy sesame dressing, jus & green curry sauce

**Chef's special of the day** POA

You will be advised by your server

**Teriyaki Crispy Cauliflower**   \$27

**Entrée size available** \$14

Coated in spicy rich Asian sauce, spring onion, coriander & jasmine rice

**Pad Thai**  \$28

Crispy fried tofu, rice noodles, fresh herbs, roast peanuts, rich soy & tamarind sauce

**Cheese board** \$28

Little River blue, brie de moutere, walnut & fenugreek bel paso & vintage Waikato dried figs, beetroot chutney, basil pesto, homemade focaccia, crackers & olives