

EMPORIUM

EATERY & BAR

NIBBLES

Beer battered fries with tomato sauce	9
add aioli	10
Popcorn shrimp with kimchi mayo	12
Crispy calamari, tamarind & lime dressing	14
Marinated olives, Italian black & green (gf)	9
Confit garlic, cumin & parmesan flat bread with hummus	12

SHARING PLATES & STARTERS

Hawke's Bay Spring Salad, please ask for today's inspiration	21
Harissa rubbed lamb shoulder sliders, iceberg & hummus	19
Fresh made Chinese dumplings with chicken master stock	
Pork, ginger & cabbage	15
Prawn & lemongrass	15
Fried "firecracker" cauliflower, crispy peanuts and shallots (gf)	16
Singapore style pork belly, sesame and Asian greens (gf)	19
Baked French goat cheese, tomato chilli relish, caramelised onions & crispy toasts	21
Shepherd's pie croquettes, smoked tomato sauce & mint yoghurt	19
Beef Rendang, toasted coconut, pressed steamed rice & crispy shallots (gf)	19
Coconut chicken salad, cucumber, pickled ginger & candied peanuts (gf)	26
Sharing pizzas	
Caramelised onion, smoked feta & rocket	19
Mozzarella, salami & confit cherry tomatoes	19
Slow braised pulled pork, roasted Spanish onion & chipotle mayo	19

SIDES

Fried broccoli, marinated feta & dukkah spice (gf)	11
Fresh asparagus with lemon, butter & black pepper (gf)	11
Roasted baby beetroot salad, spinach, crumbled feta & white balsamic (gf)	13
Fresh steamed vegetables, olive oil & herb salt (gf)	10
Seasonal green salad, honey & rosemary dressing (gf)	9

MAINS

Roast pumpkin & cumin risotto cake, caramelized cauliflower tart, crispy kale & confit tomatoes	30
Free range chicken breast, truffle mash, asparagus, chorizo tortellini, confit tomato	35
Grilled beef ribeye steak, spinach, smoked tomato relish, potato & leek gratin, jus & bearnaise (gf)	39
12 hour roasted lamb shoulder, manuka smoked potato, pea, sweet garlic & horseradish cream	36
Grilled fresh Bay fish, fried polenta, avocado puree, tomato & grilled prawn salsa (gf)	36
Fish & chips, local fresh fish, beer battered with tartare, lemon & green salad	29

DESSERTS

Deep fried ice cream sundae, meringue & whipped cream with a choice of:	15
Chilli chocolate sauce	
Whisky caramel	
Arataki blue borage honey	
Sticky date pudding, macadamia ice cream & caramel sauce	16
White chocolate & raspberry cheesecake, jelly & chocolate crumble	16
Dark chocolate tiramisu, rum truffles, blackberry & port pearls	16
Fresh Spring fruits, orange & rosewater ice cream, meringue (gf)	16

CHEESE

	<i>Sgl</i>	<i>Dbl</i>	<i>Tpl</i>
Grinning Gecko Brie, Whangarei, a multiple award-winning brie	19	26	32
Whitestone Windsor Blue, Otago, a creamy blue with a buttery texture			
Basque Ossau Iraty, Pyrenees, France, a fantastic, complex sheeps milk cheese			