

All our fish is line caught in New Zealand waters

SMALL PLATES

SOUP OF THE DAY chef's daily special w bread	14
HERB & SMOKED BEEF CARPACCIO w red capsicum marmalade, pine nuts & balsamic rocket salad	18
SALT & PEPPER CALAMARI w chili honey dipping sauce	15
FREE RANGE CHICKEN LIVER PATE w crisp breads & orange jelly	15
PAN FRIED SCALLOPS w cauliflower puree, crispy parma ham & salsa verde	18

Enjoy as a big or small plate....

ROAST PUMPKIN RISOTTO w mascarpone, balsamic onions & cashew nuts	15/ 27
CRUNCHY SALAD w broccoli, carrots, red onion, mesculin & blue cheese w house dressing	15/ 27
CAESAR SALAD w cos, anchovy, bacon, parmesan & smoked egg	16/ 28
DUCK CONFIT w spaghetti, kale, cherry tomato & parmesan	17/ 29
LAMB SALAD minted lamb loin, tomato & mango salad, ginger & coriander	17/ 29



BIG PLATES

LOCAL CATCH w honeyed pumpkin puree, crispy chickpeas, pea feathers, tomato salad & pancetta	32
HONEY MUSTARD LAMB RACK w kumara rosti, truffle sherry beets, shiraz reduction & hazelnut	36
STUFFED CHICKEN BREAST w mushroom & mascarpone, root vegetable barley risotto and a lemon herb salad	32
CRISPY AKAROA SALMON w eggplant caponato, sorrel pesto & fennel salad	35
EYE FILLET w caramelized onion, duchess potatoes, baby carrots & blue cheese sauce	36
BATTERED FISH & CHIPS w egg tartare	28
CHARGRILLED VENISON venison cigar w a celeriac remoulade and cavalo nero	35
STUFFED CAPSICUM w vegetable couscous and slow roasted tomatoes	32

TO SHARE....

PLATTER OF THE SEA selection of all the best cold & hot seafood	85
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Shellfish

ORONGO BAY OYSTERS shallot vinaigrette Kilpatrick style beer battered	½ Doz 20 Doz 40
GREENLIP MUSSELS w bacon, cream & garlic bread	18

S I D E S

STEAK FRIES w roast garlic aioli	7
SIDE SALAD w house dressing	7
BLUE CHEESE SILVER BEET	7
STEAMED VEGETABLES selection of the season	7
POTATO SKINS w sour cream, crispy bacon & red wine chili syrup	7
ALMOND MASH	7
CRISPY KALE CHIPS	7
HAND CUT KUMARA FRIES w capsicum mayo	8
BAKED BAGUETTE w garlic butter & kale pesto	12