

Ciabatta or Baguette with Whitestone salted butter or pomegranate and olive oil or lemon bessara \$4.00

### RAW

Tuna tartare, yuzu and lemon, toasted sesame seeds, lavosh, oyster miso mayonnaise \$17.50  
Kingfish tataki, orange, fennel fronds and toasted flax seeds \$17.50  
Trevally carpaccio, lime and passionfruit dressing, granny smith, avocado and jalapeno \$18.50  
Wagyu beef tartare, black garlic and anchovy aioli, tempura Ortiz anchovy \$19.50  
Bluff oysters, shallot and black pepper mignonette \$5.00 each

### ENTRÉE

Salt and pepper squid, almond skordalia, chilli oil \$19.50  
Local crab bouillabaisse, hapuku, potato and fennel \$19.50  
Country pork terrine, dijon mustard, pickled vegetables, sourdough \$17.50  
Fancy scampi cocktail, avocado puree, Moroccan ketchup \$29.50  
South Island whitebait fritter, lemon butter sauce \$28.00

### SALADS

Clevedon Valley buffalo mozzarella, marinated heirloom tomatoes, basil, toasted sourdough \$17.50  
Tuna Nicoise grilled potatoes, soft boiled quails egg, heirloom tomatoes, green beans \$28.50  
Caesar salad with baby cos lettuce leaves, crispy pancetta, soft boiled egg \$17.50  
with grilled chicken \$28.50

### PASTA

Diamond clams with linguine, smoked garlic, chilli, Italian parsley \$33.50  
Handmade pork, pancetta and spinach agnolotti, sage butter sauce, parmesan Ent \$15.50  
Main \$30.00  
Handmade Waikanae crab ravioli, saffron and shellfish butter sauce Ent \$17.50  
Main \$35.00  
Ricotta and lemon tortellini, purple Brussels sprouts, crispy leaves and lemon butter Ent \$17.50  
Main \$35.00  
Macaroni cheese, shrimp and chilli, paprika and parsley crumbs \$23.50

### FROM THE SEA AND PASTURE

Grilled snapper, sage crushed potatoes, coriander and walnut vinaigrette, tahini yoghurt \$36.50  
Blackened hapuku, marinated Curious Croppers' tomatoes, sautéed squid, almond skordalia \$38.50  
Grilled john dory, carrot verjuice puree, champagne grapes, green olives and tarragon \$36.50  
Seared yellowfin tuna, caponata, shallot and crispy caper dressing \$30.50  
Slow roasted pork belly, sherry beetroot and apple salad, celeriac puree, braised shoulder filo \$36.50  
Roasted lamb rack, smoky eggplant puree, labne, black garlic \$39.50  
Savannah beef fillet, sticky braised flat iron steak, smoky mash, baby turnips and parsley salad \$39.50  
Roasted duck breast, sweet potato and orange bitters, shaved fennel and toasted almonds \$36.00

### SIDES

Steamed green beans with romesco sauce \$9.50  
Skinny fries \$7.50  
Cauliflower and cumin fritters \$8.00  
Creamed potato, truffle and Parmesan \$6.50  
Organic rocket, aged balsamic, Parmesan \$11.00  
Sautéed broccolini, toasted garlic, lemon brown butter \$9.50  
Garden leaf salad with avocado, cucumber, mustard vinaigrette \$7.00  
Creamed spinach with feta \$12.50  
Roasted heirloom carrots and parsnips, smoked Manuka honey \$8.00