

DINNER

COLD PLATES

- te matuku (pacific) oysters** - sweet, briny, creamy finish. shucked to order & served natural w/ chardonnay vinegar & diced shallots. *price per oyster. minimum order of 2.* 5
- bloody mary oyster shots** - single oyster shot w/ celery salt & spice. 8.5
- ceviche** - fresh fish sliced w/ lime chili, coriander, coconut cream & poppadoms. 15.5
- wc sashimi plate** - thinly sliced w/ wasabi, soy & pickled ginger. 17.5

SIDES

- shoestring fries** - w/ aioli. 8
- rustic fries** - w/ lemon salt & parmesan. 9.5
- rocket salad** - w/ pear, walnuts & parmesan. 9.5
- steamed veges** - w/ garlic & sliced almonds. 10
- caprese salad** - w/ fresh basil, tomatoes, mozzarella & balsamic. 12
- aioli or béarnaise sauce.** 3

SMALL PLATES

- crispy fried squid** - w/ wasabi mayonnaise (*gf*). 16.5
- grilled origin earth halloumi** - w/ a pear & walnut salad (*v*). 16.5
- fish sliders** - w/ classic house tartare & watercress (3). 18.5
- fresh house made prawn linguini** - w/ lime oil & chopped chives. 18.5
- seared scallops** - w/ fresh fennel, citrus & crisp aromatic salad (*gf*). 18.5
- venison rump** - cacao & pepper crusted w/ truffle infused mash, braised red cabbage & a parmesan, almond wafer. 22
- beer battered oysters** - 6 oysters w/ tartare sauce. 28

LARGE PLATES

- ravioli** - w/ house made ricotta, spinach, pine nuts & beurre blanc sauce (*v*). 24
- crayfish dumplings** - w/ a citrus butter sauce & chopped chives. 28
- roasted organic bostock chicken breast** - w/ parmesan polenta chips, edamame hummus & red wine jus. 32
- fresh fish catch** - nightly special. 32
- twice cooked pork belly** - w/ a light asian tea broth, furikake, bok choy & vermicelli noodles. 33
- duck confit** - w/ cumin spiced kumara gratin, te mata mushrooms & baby spinach. 33
- aged scotch fillet/rib eye** - char grilled w/ béarnaise & hand cut fries. 34

SWEETS

- affogato** - a shot of first hand coffee w/ amaretto & vanilla bean ice cream. 14
- sticky date pudding** - w/ butterscotch sauce & salted caramel ice cream. 16
- rich chocolate mousse** - w/ raspberry sorbet & fresh cream. 16
- crème brûlée** - w/ rhubarb compote. 16
- croissant bread & butter pudding** - w/ crème anglaise. 16
- wc cheese selection** - (to share) w/ honeycomb, wafer crackers & quince jelly. 21

DRINK

NON ALCOHOLIC

- | | | |
|----------------------------|-------|----|
| | 500ml | 1L |
| antipodes | 6 | 10 |
| still | | |
| sparkling | | |
| natural sodas | 7.5 | |
| organic cola | | |
| raspberry & lemongrass | | |
| old fashioned lemonade | | |
| hot lemon, ginger & honey | 4.5 | |
| aotea tonics | 7 | |
| kumarahou ginger & tumeric | | |
| tea tree & hibiscus | | |
| horopito & liquorice root | | |
| kawakawa & chamomile | | |

BEER & CIDER

- peroni** 5.1% 8
- giant** ipa 500ml 5.8% 12
- zeelandt** black monk 5.1% 9.5
- panhead** pale ale 4.6% 9
- halo** pilsner 5.4% 9.5
- garage project** beer 4.8% 9
- garage project** hapi daze 4.8% 9
- little creatures** pale ale 5.4% 9
- renaissance** empathy 2.4% 9
- three wise birds** summer fling 7% 11

ROSÉ

- | | | |
|------------------------------------|-------|--------|
| | 150ml | bottle |
| black barn rosé | 10 | 44 |
| 2016, <i>hawke's bay</i> | | |
| rockburn 'stolen kiss' rosé | | 60 |
| 2017, <i>central otago</i> | | |
| indian summer rosé | | 55 |
| 2017, <i>hawke's bay</i> | | |

BUBBLES

- | | | |
|---|-------|----------------|
| | 150ml | bottle |
| cloudy bay pelorus | | 74 |
| <i>wairau valley - marlborough</i> | | |
| bollinger | | 148 |
| <i>epernay - france</i> | | half bottle 85 |
| haha brut cuvee nv | 10 | 42 |
| 2015 | | |
| mionetto prestige prosecco doc treviso brut nv | 12 | 45 |
| <i>italy</i> | | |

REDS/BLENDS

- | | | |
|--|----|-----|
| two paddocks picnic pinot noir | | 68 |
| 2016, <i>central otago</i> | | |
| terra sancta mysterious diggings pinot noir | 12 | 49 |
| 2015, <i>bannockburn - central otago</i> | | |
| peregrine pinot noir | | 58 |
| 2014, <i>central otago</i> | | |
| fromm la strada syrah | | 80 |
| 2014, <i>wairau marlborough</i> | | |
| te awanga estate syrah | 12 | 55 |
| 2014, <i>hawkes bay</i> | | |
| trinity hill homage syrah | | 275 |
| 2014, <i>hawke's bay</i> | | |
| te mata coleraine | | 186 |
| 2011, <i>havelock north - hawke's bay</i> | | |
| montepulciano d'abruzzo | 14 | 52 |
| 2014, <i>d.o.c - italy</i> | | |
| monte das promessas tinto | | 55 |
| 2014, <i>portugal</i> | | |

some wines available in a 75ml pour, just ask the team.

WHITE WINE

- | | | |
|---|-------|--------|
| | 150ml | bottle |
| astrolabe durvillea sauvignon blanc | 10 | 42 |
| 2016, <i>marlborough</i> | | |
| dog point sauvignon blanc | | 54 |
| 2016, <i>marlborough</i> | | |
| vidal reserve series chardonnay | 10 | 42 |
| 2016, <i>hawke's bay</i> | | |
| clearview beachhead chardonnay | 12 | 50 |
| 2016, <i>te awanga - hawke's bay</i> | | |
| te mata estate elston chardonnay | | 72 |
| 2014, <i>havelock north - hawke's bay</i> | | |
| main divide riesling | 10 | 42 |
| 2014, <i>waipara - north canterbury</i> | | |
| peregrine dry riesling | | 58 |
| 2016, <i>central otago</i> | | |
| theory & practice pinot gris | 10 | 42 |
| 2016, <i>hawkes bay</i> | | |
| twr pinot gris | | 58 |
| 2014, <i>renwick - marlborough</i> | | |
| yalumba viognier | | 56 |
| 2014, <i>eden valley - south australia</i> | | |
| terra sancta estate mysterious white | 12 | 55 |
| 2016, <i>central otago</i> | | |
| gotes de mar albarino | | 58 |
| 2015, <i>spain</i> | | |

SWEET

- | | | |
|---------------------------------------|----|----|
| wright's late harvest semillon | 16 | 73 |
| 2015, <i>gisborne</i> | | |