



Dinner • Six to Nine

TO BEGIN

Warmed citrus marinated **olives** \$8
Garlic **pizza bread**, confit garlic, parmesan, herbs \$8

STARTERS

Parsnip and apple **soup**, crème fraiche, salted macadamia brittle \$12
Venison - rare, pea puree, pickled beetroot, feta cheese \$16
Chengdu street **tofu**, Chinese preserved vegetables, peanuts, Asian dressing \$15
Cured **salmon**, coconut kaffir cream, vodka cucumber, roasted macadamia, avocado, coriander \$16

MAINS

Pan fried **Fish of the Day**, dill & caper gourmet potatoes, tomato fondue, Edamame beans and cucumber salsa \$32
21-day aged **Rib Eye**, dauphinoise potatoes, mushroom puree, pickled baby vegetables, jus \$33
Slow roast **Pork Belly**, kumara & parsnip mash, apple, pear & ginger relish, grilled asparagus \$31
Roasted butternut pumpkin **risotto**, pine nuts and blue cheese \$22
Medley of quinoa and rice, roasted vegetables, cashew nuts aioli \$22
- add beef \$6
- add chicken \$4

DESSERTS

Mulled winter **fruits**, feijoa & pear sorbet, macadamia \$14
Coconut **Panna Cotta**, berry compote, meringue \$14
Dark Ghana chocolate **ganache**, passionfruit, vanilla bean ice cream \$14
Affogato – Flight Coffee espresso, Kapiti Vanilla Bean Ice cream \$8.5
add a shot of Kahlua, Baileys, Franjelico or Whiskey \$5.5

SIDES

Honey roasted **carrots**, labneh, sunflower seeds \$9
Portobello **mushrooms**, balsamic butter, parmesan \$8
Green leaf **salad** \$8

*Thank you all for coming down and sampling our new menu.
All feedback is encouraged and will be welcomed with open arms!*