



DAY

EAT

Fried chicken bucket butter chicken mayonnaise	12
Orongo bay oyster Celery shaved ice	5 each
Beetroot soup Hohepa feta capers house sour dough	14
Trevally Boquerón on seed toast whipped sour cream red onion house gherkin	18
Smoked wakanui beef tartare oyster gel leek rocks pine nut butter	18
Vanilla roasted Kumara sweet & sour tamarillo Walnuts goats cheese red lentils	18
The Lister omelette Te Mata mushrooms blue Cheese truffle oil polenta fries salad	22
James' eggs bene house cured pork belly greens brioche beet hollandaise	22
12km fish fillet pan-fried barley & cauliflower risotto seaweed water	24
Kawakawa poached Bostock chicken breast stir fried brussels white miso sauce	24
Wakanui beef rib smoked bone marrow parsnip chickpea crumb	28
Fried potatoes house tomato sauce	6
Iceberg wedge cured egg yolk caesar dressing	6

DO IT FOR THE CHILDREN

Cheeseburger fried potatoes salad	10
Crispy Chicken Fried potatoes salad	10
Vanilla ice cream chocolate sauce	5.5

SWEET

La petite chocolate brownie chocolate caramel mocha ice cream	9
So much grapefruit! almond rice pudding	12
Isaac Hayes chocolate ganache choux salted caramel	8

DRINK

JUICES & SMOOTHIES

Beet apple wasabi	8
Carrot orange turmeric ginger	8
Green kale spirulina coconut	8
Apple	5.5
Orange	5.5
Tomato	5.5

EFFERVESCENT

Fentimans Ginger Beer	6
Fentimans Cola	6
Zeelandt Pilsner, On Tap	9.5
Galbraiths Munich Lager	9.5
Giant Brewing Co APA	16
Sunshine Brewing Co NZPA	14
Garage Project 'Hops on Pointe' Pilsner	10.5
Renaissance Empathy light IPA	9.5

Billecart-Salmon Brut NV	23 115
Sartori Prosecco DOC	10 48
Quartz Reef Methode NV	15.5 78

WINE

Mahi Sauvignon Blanc 2015	10 48
Stone Paddock Chardonnay 2016	9 45
De La Terre Viognier 2014	12 58
Tongue in Groove Riesling 2013	12 58
Q Pinot Gris 2015	12.5 60
Rockburn Stolen Kiss Rose	13.5 65

Elephant Hill Syrah 2014	16.5 78
Lime Rock Pinot Noir 2010	11.5 55
Te Mata Estate Gamay 2017	10.5 50
Collaboration Red 2014	14 66
Chakana Malbec 2015	9.5 46
Oveja Tinta Graciano 2015	9.5 46