

BITES

Rewena- potato, harakeke & honey bread
with rosemary butter, V \$8.50

Marinated olives &
Vine smoked almonds GF, V, DF \$8.70

Pork scratching's
red pepper flake salt, GF, DF \$7.70

Pickled 'True Earth' pumpkin & toasted
pumpkin seed, V, DF, GF \$7.50

SMALL PLATES

Line caught fish crudo, organic shiitake, smoked soy, DF \$18.90

Paua fritters with kina butter, lemon, GF \$18.90

'True Earth' carrot cooked in Gimblett gravels with vine smoked yoghurt, V \$17.50

Globe artichoke & sheep quark agnolotti, peas \$18.50

Honey & thyme grilled chèvre with crostini, V 18.90

GIMBLETT SAMPLER \$79.00

One of each of the above small plates

CHARCUTERIE BOARD | *SMALL 28.70 / LARGE 46.00*

House cured bresaola, pork coppa, country terrine, chicken liver parfait,

Salami, onion jam, pickles & crostini

LARGE PLATES | *TO SHARE*

Pine nut, seed crusted Ora King salmon with wild rocket vichyssoise, GF \$64.50

Te Mana lamb leg –slow cooked with parsley & cumin salsa, GF, DF \$68

Chargrilled Wakanui sirloin steak (300gm) with smoked bone marrow & capers, DF \$68

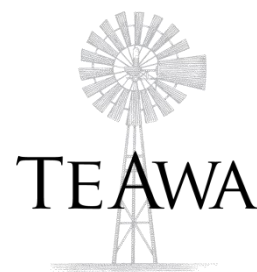
Bostock chicken leg confit & roasted breast, whitlof, pancetta & truffle vinaigrette, GF \$42.50

GARDEN PLATES

Freekeh, spice roasted cauliflower, dried grape, V, DF \$12.50

Iceberg salad, radish, sprouts, herb & milk dressing, V, GF \$12.50

Fried potatoes, garlic, oregano & lemon, V, GF, DF \$10.50



DESSERTS

Scott's strawberries, meadow hay custard, Te Awa Pinot Noir, V \$14.50

Textures of chocolate & beetroot ice cream, V \$14.50

Goat cheese parfait with buttermilk sorbet, opal basil and lemon, V \$14.50

CHEESE | SELECTION OF THREE: 32.50 / INDIVIDUAL: 14.90

Mahoe very old Edam – preserved persimmon

Mt Eliza blue– fresh pear

Cart wheel creamery Marama (camembert style) – honey comb

Served with semolina crackers & bread

KIDS | 12.50

Includes one of the items below & ice cream waffle cone

Fish & chips with tomato sauce

Margherita pizza V

Fries with tomato sauce V

HOT BEVERAGES

Espresso, Americano, Long Black 4.00

Flat white, Cappuccino, Latte, Mochaccino, Chai latte, Hot chocolate 4.50

Tea – Earl grey, English breakfast, Green, Camomile, Lemon, Peppermint 4.00

If you have any particular dietary requirements or allergies, please advise your waiter prior to ordering. We will do our best to try and accommodate your requirements but we do handle ingredients such as nuts, eggs and other allergens on site and therefore cannot guarantee that any menu item are allergen free.

*Menu items are subject to availability. R18 for the service of alcohol.
Host Responsibility limits apply*

