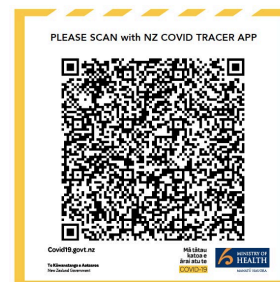


Dinner from 5pm, Wednesday-Sunday

Wholemeal Sourdough <i>warmed, smoked garlic butter V</i>	4/each
House Marinated Olives <i>Kalamata, Queen Green, Arbequina V</i>	9
Spiced Paprika Almonds <i>V</i>	8
Oysters <i>black pepper & shallot dressing</i>	5/each
Tempura Oyster <i>pickled ginger, curry mayonnaise</i>	6/each
French Onion Soup <i>croute, gruyere</i>	15
Pork & Tarragon 'Spring Roll' <i>rhubarb, fig mustard</i>	19
Lightly Cured Confit Salmon <i>warm, daikon pickle, nori jam</i>	18
Beef Tartare <i>soy cured yolk, smoked mayo, pickled onion</i>	17
Mushroom Dumplings <i>kombu broth, floaties V</i>	17/26
Sweet Potato Chickpea Gnocchi <i>hummus, kale, goat cheese V</i>	17/26
Szechuan Chicken Salad <i>peanut sauce</i>	23
Lamb Rump <i>pressed shoulder, chard, roast onion & garlic puree</i>	29
Market Fish <i>bouillabaisse garnish & sauce, crayfish butter</i>	30
Duck & Shitake Pie <i>ginger</i>	28
250g Porterhouse <i>mushroom ketchup, celeriac, truffle butter</i>	29
Fish 'n Chips <i>beer battered, shoestrings, tartare</i>	27
PIZZA	+4 gf
<i>Roast Garlic & Parmesan V</i>	13
<i>Salmon, fennel & onion marmalade, capers, chive fraiche</i>	19
<i>3 Cheese, parmesan, goats & mozzarella, spinach, tomato chilli capsicum V</i>	17
<i>Smoked Ham, mushrooms, olives, mozzarella, chipotle, oregano</i>	19
SIDES	
<i>Pan Fried Market Greens oyster sauce, ginger, almond</i>	9
<i>Baked Mac 'n 4 Cheese V</i>	9
<i>Shoestring Fries, aioli</i>	9
<i>Lettuce Wedge grated egg, truffle dressing, parmesan</i>	9
DESSERTS	
<i>Baked Alaska ask for today's flavour</i>	16
<i>Chocolate Mousse Duo baileys ice cream, coffee</i>	18
<i>Rice Pudding tropical curd, coconut</i>	16
<i>Ice Cream & Sorbets please ask for today's selection</i>	12
<i>New Zealand Cheeses fig compote, water crackers 1,2 or 3 cheeses</i>	17/32/42



HOUSE COCKTAILS *all 19*

Bay Sour *sour, floral, light*

Bay leaf vodka, elderflower, lemon, kiwifruit & cardamom, Foamee

Pink Flamingo *sweet, berry, bubbly*

Pink gin, white chocolate liqueur, rose cordial, citric solution, raspberry kombucha

Gin & Juice *sherbet, nutty, tall*

Hemp gin, mandarin leaf, citric solution, mandarin syrup, absinthe, olive oil

Caribbean Scroppino *floral, spiced, fizzy*

Caraway rum, Italicus, lemon sorbet, olive brine, coconut, sparkling wine

French Toast Fizz *boozy, creamy, after dinner*

Bulleit bourbon, vanilla, pear, quince & whey cordial, lemon, tonic

Dressed & Infamous *smokey, sour, bitter*

Tequila, smoked Aperol, rhubarb, lime

Scottish Breakfast *boozy, after dinner, sweet*

Johnny Walker Black Label, puffed rice, vermouth, barley cordial

Black Paris *boozy, tropical, after dinner*

Butter washed cognac, Averna, Plantation pineapple, chocolate bitters

HOUSE WINES *see beverage list for more*

150ml 225ml bottle

Chardonnay

Trinity Hill *Hawke's Bay*

10 16 49

Fat and Sassy *Hawke's Bay*

14 22 65

Sauvignon Blanc

Trinity Hill *Hawke's Bay*

10 16 49

Astrolabe, Awatere Valley *Marlborough*

14 22 65

Pinot Gris / Riesling

Leefield *Marlborough*

10 16 49

The Ned *Marlborough*

12 18 60

Te Whare Ra, 'M' Riesling *Marlborough*

14 22 65

Rosé

Trinity Hill *Hawke's Bay*

10 16 49

Clearview Estate Blush *Hawke's Bay*

11 17 55

Pinot Noir

Roaring Meg *Central Otago*

14 22 65

Nor'wester by Greystone *North Canterbury*

15 24 70

Syrah

Trinity Hill *Hawke's Bay*

11 17 55

Elephant Hill *Hawke's Bay*

14 22 65

Merlot & Blends

Trinity Hill Merlot *Hawke's Bay*

11 17 55

Alpha Domus 'The Navigator' (CS/CF/Merlot) *Hawke's Bay*

14 22 65