

APPETISERS

<p>PAROA BAY PACIFIC OYSTERS </p> <p>Natural Served with saffron pickled daikon <i>GF DF</i></p> <p>Tempura Light Japanese batter, Huffman chilli sauce <i>DF</i></p>	4.5 each
<p>SEAFOOD CHOWDER</p> <p>Our signature classic, mussels, smoked hapuka, clams, dulce seaweed and brown butter ciabatta</p>	18
<p>"TODAY'S" SOUP <i>V</i></p> <p>Daily offering of seasonal market vegetable soup with fresh baked Puglia rolls</p>	17
<p>CRAYFISH RISOTTO <i>GF</i> </p> <p>Kaikoura coast cray, fresh ricotta, preserved lemon, crisp rocket leaves</p>	28
<p>WILD ACRE VENISON <i>GF DF</i> </p> <p>Wild caught loin, pine nut crusted, harore mushroom, watercress and asparagus</p>	23
<p>HEIRLOOM TOMATO SALAD <i>V GFO</i></p> <p>Hothouse heritage tomatoes, basil ricotta, balsamic sourdough and green peas</p>	20
<p>WHANGAMATA SCALLOPS </p> <p>Locally dredged queen scallops, roasted garlic butter, citrus foam and chive bread</p>	25
<p>OSSO BUCO AGNOLOTTI</p> <p>Braised veal stuffed pasta, pepper mascarpone and crispy cured fatback bacon</p>	21

MAIN PLATES

<p>MARLBOROUGH SALMON FILLET <i>GF</i> </p> <p>Courgette mousse, roasted asparagus, broccoli, pickled watermelon radish, native spinach</p>	34
<p>PORK BELLY <i>GF</i></p> <p>Smoked free farmed pork belly, caramelised onion puree, roasted corn, tomato, coriander</p>	34
<p>VENISON BURGER </p> <p>200g Wapiti deer meat patty, bourbon flambé, awa blue cheese, tomato aioli and greens on a kumara and kawakawa brioche roll, served with Hand-Cut fries</p>	33
<p>TE MANA LAMB <i>GF</i> </p> <p>High country raised lamb loin, creamy ricotta, heirloom tomato, basil and local olive tapenade</p>	42
<p>CORN FED CHICKEN <i>GF DF</i></p> <p>Barn raised chicken, new season perla potato, pistachio romesco, roasted eggplant and oregano</p>	32
<p>"CATCH OF THE DAY" <i>GF DF</i></p> <p>Pea and kawakawa pepper puree, snow peas, pea shoots, purple basil, kina wafers</p>	MP
<p>PAPPARDELLE PASTA <i>V</i></p> <p>Hand-cut horopito spiced pasta, asparagus, heritage hot house tomato, olive and "our" feta</p>	28

V - Vegetarian

GF - Gluten Free

GFO - Gluten Free Optional

DF - Dairy Free

 - Traditionally Inspired

NZ Cut Specialty Dish

FAMILY STYLE SHARING PLATTER

Rib eye served pink and sliced off the bone with béarnaise and wine jus, slow cooked lamb with fresh mint sauce, smoked pork belly with apple sauce and barn raised corn-fed chicken, teamed up with sharing sized portions of new season perla potatoes, grilled asparagus, cauliflower gratin, heirloom tomato and "our" feta salad and a country style garlic loaf

For Two 80

For Four 130

FROM THE GRILL *GF*



Our cuts of grass fed Angus beef have all been sourced from Awhi Farms, a Maori owned ancestral farm based in the foothills of Mt Ruapehu in the wild and isolated heart of New Zealand's North Island. The heritage of these cows can be traced back for more than 40 years, and are raised with a holistic farming approach that is good for people, animals and the environment.

Awhi Cuts

EYE FILLET 200G 38

SIRLOIN 300G 34

RIBEYE 250G 36

Savannah Grass Fed Beef / Larger Cuts

BONE IN RIBEYE 600G 64

BONE IN SIRLOIN 500G 50

SAUCES

Horseradish *V GF*

Red Wine Jus *GF DF*

Hot Mustard *V GF DF*

Harissa *V GF DF*

Béarnaise *V GF*

Truffled Bone Marrow Butter *GF*

SIDES

HAND-CUT FRIES *GF DF* 8

Triple cooked agria potato, horopito mayonnaise

NEW SEASON PERLA POTATOES *GF DF* 8

Roasted in confit duck fat and rosemary

SEASONAL VEGETABLES *GF DF* 8

Medley of daily market fresh with horopito ranch

ROASTED ASPARAGUS *GF* 8

Crispy bacon butter

HEIRLOOM TOMATO SALAD *GF* 8

"our" feta balsamic onion and basil

MIXED LEAVES *GF DF* 7

Red oak, frisse, bindo and radicchio, balsamic rosehip dressing

CAULIFLOWER GRATIN *GF* 8

Served with a kahurangi blue cheese sauce

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