

APPETISERS

PAROA BAY PACIFIC OYSTERS <i>GF</i> Natural Served with Kaitaia Fire hot sauce and lemon Cooked Gratinated with nettle gouda	5 each
SEAFOOD CHOWDER Our signature classic, mussels, smoked hapuka, clams, dulce seaweed and brown butter ciabatta	18
"TODAY'S" SOUP <i>V</i> Daily offering of seasonal market vegetable soup with fresh baked Puglia rolls	17
SOUTH ISLAND WHITEBAIT  Fried bread, preserve lemon, pomegranate, harakeke seeds and watercress	28
TE MANA LAMB CUTLETS <i>GF</i>  Winter chestnut and kumara puree, kephir, ras el hanout and coriander	24
HEIRLOOM CARROT AND BEET SALAD <i>V GF</i> Heritage carrots and beetroot, mint wafer, pistachio & kephir dressing	18
CRAB PANSOTTI Spanner crab filled pasta, creamy bisque, Clevedon cherry mozzarella and finger lime pearls	25
PORK CHEEK <i>GF DF</i> Cooked low and slow, pickled Brussel sprout, "our rooftop honey", pear and beet slaw	20

MAIN PLATES

MARLBOROUGH SALMON FILLET <i>GF</i>  Pearl barley risotto, tempura broccoli, wild carrot leaf, pistachio dukkah	36
PORK BELLY <i>GF DF</i> Free farmed, kawakawa pepper roasted pumpkin, kalettes, golden beet chutney	34
VENISON POT PIE <i>GF</i>  Braised Denver leg, mirepoix of vegetables, red wine and brandy, topped with smoked agria mash	28
TE MANA LAMB <i>GF</i>  High country raised lamb rump, confit yams, roasted cauliflower, pickled walnut, nasturtium	38
CORN FED CHICKEN <i>GF</i> Barn raised chicken, yam puree, snow pea, Jerusalem artichoke, black garlic and coriander	34
"CATCH OF THE DAY" <i>GF</i> Today's market fish, artichoke hash brown, soubise, Brussel sprout, preserved lemon and watercress	MP
LASAGNETTE <i>V</i> Hand-cut pasta, over the moon brie, South Island perigold truffle, soubise and chardonnay	30

V - Vegetarian

GF - Gluten Free

DF - Dairy Free

 - *Traditionally Inspired*

NZ Cut Specialty Dish

BEEF SHORT-RIB ON THE BONE GF

A kilo of prime Angus beef, slow cooked with local pinot noir, served with winter root vegetables, kalettes & smoked agria mash
Recommended for Two

85

FAMILY STYLE SHARING PLATTER 

Rib eye served pink and sliced off the bone with béarnaise and wine jus, duo slow cooked lamb and merguez sausage with fresh mint sauce, roasted pork belly barn raised corn-fed chicken, teamed up with sharing sized portions of cauliflower gratin, glazed roasted yams and hand-cut fries.

For Two 85

For Four 150

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 V

8

Triple cooked agria potato, black garlic aioli

MASHED POTATO V

8

Smoked agria potato and fresh cut chives

SEASONAL VEGETABLES V

9

Medley of daily market fresh with kawakawa ranch

ROASTED YAMS V

9

Maple syrup and bourbon glazed

MIXED LEAVES V GF DF

7

Red oak, frisse, bindo and radicchio, granny smith apple dressing

CAULIFLOWER GRATIN V GF

9

Served with a kahurangi blue cheese sauce

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