

## Appetisers

<b>SEAFOOD CHOWDER</b> Our signature classic, mussels, smoked hapuka, clams, dulce seaweed and brown butter ciabatta	20
<b>TOMATO &amp; SWEET CORN SOUP</b> <i>DF (GF-optional)</i> Heirloom tomatoes, sweet corn, green beans and peas with fresh baked ciabatta rolls	18
<b>QUINOA &amp; ASPARAGUS</b> <i>Plant-based GF DF</i> Red quinoa, wild rice, asparagus, pumpkin seed and miso nuggets, mint and yuzu	21
<b>ARTICHOKE RATATOUILLE</b> <i>Plant-based GF DF</i> Grill artichokes, zucchini, beefsteak tomatoes, Waiheke island olives, confit shallots and capsicum	22
<b>PORK SCOTCH FILLET</b> <i>GF</i> Apple, blueberry, celeriac puree, gorgonzola dolce, bronze fennel	24
<b>LAMB NECK RAVIOLI</b> Crispy sweet bread, beetroot, thyme honey and plums	21
<b>SICHUAN GRILLED OCTOPUS</b> <i>GF</i> Sugar snap peas, green beans, garlic shoot, miso mascarpone and coriander	21

## Main Plates

<b>MARLBOROUGH SALMON FILLET</b> <i>DF</i> Bulgur wheat tabbouleh with sorrel, peas, asparagus, sous vide egg and begonia	38
<b>PORK BELLY</b> <i>GF</i> Roasted perlas potato and garlic, fennel, zucchini, black bagna cauda and coriander	36
<b>CORN FED CHICKEN</b> <i>GF</i> Catalan escalibada with smoked eggplant, socca, goat cheese and chrysanthemum	35
<b>“CATCH OF THE DAY”</b> Pissaladiere with white anchovies, olives, heirloom tomatoes, peas and basil	MP
<b>TUA TUA CLAMS LINGUINI</b> Rocket linguini, fresh Tua Tua clams, saffron, perlas potatoes, bacon and parmesan	32
<b>TAPENADE POLENTA GNOCCHI</b> <i>Plant-based GF DF</i> Slow cooked caponatta, asparagus, vegan mozzarella and basil	32
<b>WILD GOAT</b> <i>GF</i> Smoked loin, corn pure, confit shallots, roasted capsicum, confit potatoes and NZ spinach	36

## Family Style Sharing Platter

Savannah Rib eye served pink and sliced off the bone with béarnaise and wine jus, slow cooked lamb with mint sauce, pork belly and barn raised corn-fed chicken, teamed up with sharing sized portions of hand-cut fries, grilled asparagus, caponatta, heirloom tomato and salad.

For Two..... 95

For Four.....160

## 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	36
Ribeye 300G	45
<i>Savannah Grass Fed Beef / Larger Cuts</i>	
Bone in Ribeye 600G	68
Bone in Sirloin 500G	60

### Sauces

Horseradish <i>VGF</i>	Béarnaise <i>VGF</i>	Truffled Bone Marrow Butter <i>GF</i>
Red Wine Jus <i>GF DF</i>	Pommery & Hot Mustard <i>VGF DF</i>	

### Sides

<b>HAND-CUT FRIES</b> <i>DF (GF-Optional)</i> Triple cooked agria potato, aioli	9.5
<b>PERLA POTATOES</b> <i>GF DF</i> Duck fat confit, garlic and thyme	9.5
<b>BABY &amp; SNOW PEAS</b> <i>GF</i> Medley of fresh peas with butter and bacon	9.5
<b>ROASTED ASPARAGUS</b> <i>GF</i> Crispy prosciutto and béarnaise sauce	10
<b>HEIRLOOM TOMATO</b> <i>DF GF-Optional</i> Bocconcini, balsamic onion and basil	9.5
<b>MIXED LEAVES</b> <i>GF DF</i> Red oak, frisse, bindo and radicchio, balsamic sesame dressing	8
<b>CAULIFLOWER GRATIN</b> Served with creamy blue cheese sauce	11