



Did you sign in?



TO START

Grilled Halloumi Marinated Olives Lemon (GF)	12
Clevedon Oyster Freshly shucked oysters served fresh with mignonette vinaigrette or beer battered	5.20
Chefs Soup of the Day Fresh soup made daily served with Grilled Ciabatta	14
Baked Bread Basket Fresh baked bread served with house made dips and butter	12
Duo of Ora King Salmon Smoked Salmon Carpaccio Avocado Sorbet Fresh Ora King Ceviche Crème Fraiche	21
Cauliflower Sunchoke Roasted Grapes Ras El Hanout (GF, VG)	23
Sesame Chicken Wings (GF, DF) Pickled Daikon Gojuchang Mayo	18
Tiger Prawns Ajilo Char Grilled Garlic & Chili Prawns Olive oil Fresh Herbs Grilled Ciabatta	24
Aubergine caponata Our Pappardelle Pasta Goat's Curd (V)	32

FROM THE GRILL

ONE ORDER OF MEAT GOES WITH A CHOICE OF A CONDIMENT

Awhi Farm Angus

Mt Ruapehu, North Island (Pasture Fed)

Sirloin	300g/48
Rib Eye	250g/55

Savannah Angus

Te Anau, South Island (Pasture Fed)

Eye Fillet	200g/48
T- Bone	750g/62

Pasture Fed Lamb

Taupo, Bay of Plenty

Rump	300g/48
Rack	500g/62

Ora King Salmon

Te Waikoropupū Springs, South Island

36

Waito Chicken Breast

Waikato, North Island

32

CONDIMENTS

4.20

Red Wine Jus (DF)	Smoked Butter (GF, V)
Mushroom Jus (VG)	Cafe de Paris Butter
Peppercorn Jus (VG)	

SIDES

16

Shoe String Fries Smoked Aioli (GF, V)
Mash Potato Red Wine Gravy Chopped Chives (GF)
Seasonal Grilled Greens (GF, VG)
Please ask for daily special
Crushed Baby Potatoes with Parmesan and Truffle Oil (GF)

