FOOD

Our menu is made to share. If you're extra hungry, feel free to order a main all to yourself. Your server can provide expert guidance on the best way to order.

BITES

Market fish croquette ---------- **4.5**

Crumbed pork belly, mulled wine glaze· ---------- **5.5**

Pulled pork slider ---------- **6.0**

Chilli wagyu beef lettuce cup· ---------- **6.0**

Mussel fritter, watercress, gribiche ---------- **5.0**

Oyster shucked to order

Natural *·+ ---------- **4.5**

Watermelon & sparkling wine*·+ ---------- **5.0**

Bloody mary shot *·+ ---------- **5.0**

AVAILABLE EVERYDAY FROM 11:30 AM

SHARE PLATES

Haloumi, roast pumpkin, fennel, grapes * ---------- **17**

Chilli clams, miso butter, celery leaf ---------- **22**

Baked polenta, shitake mushrooms, crisp kale *^ ---------- **19**

Pulled brisket bun, pickles, mustard · ---------- **19**

Eggplant chips, pistachio dip ^ ---------- **16**

Moroccan cauliflower couscous, dates, pine nuts *·^+ ---------- **17**

Thinly sliced beef, walnuts, radish slaw·+ ---------- **17**

Cheese waffle, spiced potato rouille ^ ---------- **16**

Duck fat potato skins, garlic, rosemary, aioli*· ---------- **14**

MEAT BOARD ---------- 2/4 ppl **45/80**

House prepared meat board accompanied with bread, pickles, chutney & mustards ·

CHEESE BOARD ---------- **35**

New Zealand cheeses, apple, grapes, chutney, crackers

MAINS

Pan roasted market fish, watercress & pea puree, fresh greens* ---------- **31**

Roasted duck breast, ginger, bok choy· ---------- **34**

Sesame crusted tarakihi, Chinese broccoli ---------- **32**

Wagyu short rib, parsnip puree, mustard leaves * ---------- **34**

NZ lamb shoulder, white bean crema, green beans, salsa verde* ---------- **35**

SIDES ---------- **10**

Roasted brussel sprouts, bacon, honey*

Cosberg and watercress salad, mustard dressing, sunflower seeds *·^

* Gluten free
· Dairy free
^ Vegetarian
\+ Raw food

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