

DESSERT

DARK CHOCOLATE TORTE V,GF <i>Tonka bean cream / orange / citrus creme fraiche</i>	19
TIRAMISU <i>Espresso / mascarpone cream / pistachio ice cream</i>	19
DULCE DE LECHE CARAMEL TART V <i>Chamomile ice cream / hazelnut</i>	19
EARL GREY CRÈME BRÛLÉE V,GF <i>Vanilla ice cream</i>	19
CHEESE BOARD V,GFO <i>Whitstone Windsor Blue / Whitestone Brie / Barrys Bay Gouda / chutney / crackers / fruit</i>	35

DESSERT COCKTAILS

DRUNKEN PEACOCK <i>Cookies and cream whiskey, Baileys, vanilla ice cream, cream, cookies</i>	19
SWEET DEPART <i>Caramel ripple ice cream, Disaronno, hot white chocolate, caramel</i>	19

DESSERT WINE & PORT

	90ML	150ML
THE NED NOBLE SAUVIGNON BLANC <i>Marlborough</i>	18	32
RAMOS PINTO TAWNY PORT <i>Porto</i>	16	30

COFFEE & TEA


MOJO 'BOLD' COFFEE	
SHORT BLACK • LONG BLACK • AMERICANO	5
FLAT WHITE • LATTE • CAPPUCCINO	5.5
HOT CHOCOLATE • MOCHA	6
HARNEY & SONS TEA	5
ENGLISH BREAKFAST • EARL GREY • CITRON GREEN • CHAMOMILE PEPPERMINT • RASPBERRY • GINGER & LEMON	




BOOKINGS & ENQUIRIES:
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RAW & CURED

CHARCUTERIE & CHEESE BOARD GFO, DFO (serves 2-3) <i>Selection of cured meat / cheese / house-made dip / accompaniments / sourdough</i>	65
RUAKĀKĀ KINGFISH TIRADITO GF, DF <i>Ají Amarillo vinaigrette / picante honey / kumara / orange & red onion salsa / coriander oil</i>	29
ŌRA KING SALMON TACOS GF, DF (Minimum order of 2) <i>Ají rocoto mayo / guacamole / pico de gallo / lime</i>	14
OYSTERS (Minimum order of 3) - Natural / Forvm Chardonnay Vinegar GF, DF - Beer-battered / Aji Amarillo chilli mayo DF	MP

TO SHARE - SMALL PLATES

HOUSE-BAKED MILK BREAD V <i>Sour cream butter / ember salt</i>	16
CACIO E PEPE FLATBREAD <i>Aged pecorino / freshly-ground black pepper</i>	29
RICOTTA & BASIL GNUDI V <i>Grana Padano / vodka sauce</i>	24
PORK BELLY SKEWERS GF, DF <i>Malagueta sauce / pineapple salsa / spiced pork crackling</i>	25
LEMON PEPPER SQUID GFO <i>Ají Amarillo chilli mayo / lemon</i>	23
BUTTERMILK FRIED CHICKEN NIBBLES GFO <i>Chipotle & jalapeño aioli / hot honey / pickles</i>	23
LAMB EMPANADAS GF (Minimum order of 2) <i>Salsa criolla</i>	10
WOOD-FIRED OCTOPUS GFO, DF <i>Nduja emulsion / chardonnay vinaigrette / pearl onion / green olives / oregano / sourdough</i>	33

SALADS

PERUVIAN CHICKEN SALAD VO, VEO, GF, DFO <i>Lettuce / avocado / tomato / pickled onion / feta / olives / piquillo pepper / mustard vinaigrette</i>	31
BURRATA & BEETROOT PANZANELLA VO, GFO, DFO <i>Tomato / red onion / cucumber / garlic croutons / basil / olives / white balsamic vinaigrette</i>	35

LARGER PLATES

WAGYU BEEF CHEEK PAPPARDELLE <i>Parmigiano Reggiano / white wine cream sauce / truffle oil</i>	39
PRAWN LINGUINE <i>King tiger prawns / smoked chilli butter / confit garlic / pangrattato</i>	41
BATTERED MARKET FISH & CHIPS GFO, DF <i>Tartare / green salad / lemon</i>	35
LAKE ŌHAU WAGYU BEEF BURGER GFO <i>Bourbon & bacon jam / smoked cheese / tomato / beer-battered onion ring / pickles / chipotle mayo / fries</i>	35
MOQUECA SEAFOOD STEW GFO, DF <i>Cloudy Bay clams / market fish / mussels / king tiger prawns / sourdough</i>	46

LARGER PLATE TO SHARE

12-HOUR LUMINA LAMB SHOULDER GFO, DF <i>(serves 2-3, includes 1 side)</i> <i>Slow-cooked in merlot & thyme braise / olives / salsa verde / feta / padrón pepper</i>	125
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AMAZONITA



FROM THE CHARCOAL GRILL

EYE FILLET GF, DFO <i>Canterbury grass-fed Angus, 28-day aged</i>	225g	54
RIBEYE GF, DFO <i>Canterbury grass-fed Angus, 28-day aged</i>	300g	53
BONE-IN RIBEYE GF, DFO <i>Canterbury grass-fed Angus, 28-day aged</i> <i>(Minimum 30 minutes cooking time / served carved / choice of two sauces & one side)</i>	500g	98

All steaks served with potato boulangère & confit garlic, and a choice of the following sauces

- Green peppercorn sauce GF	- Truffle & confit garlic butter
- Port wine & mushroom sauce GF	- Horseradish cream GF
- Jalapeño chimichurri GF, DF	(ADD extra sauce 4)

SIDES

GRILLED BROCCOLINI V, VEO, GFO, DFO <i>Miso hollandaise / almond & chilli crumb / garlic chips</i>	18
CAULIFLOWER CHEESE STEAK V, GF <i>Smoked cheddar</i>	16
BEER-BATTERED ONION RINGS V <i>Truffle mayo</i>	15
CREAMED SPINACH V, GF <i>Mornay sauce / parmesan</i>	16
CAESAR SALAD GFO <i>Grana Padano / anchovy dressing / sourdough crumb / manuka-smoked bacon / cured egg yolk</i>	19
FRIES V, GFO, DF <i>Rosemary salt / chilli mayo</i>	14

Our dishes are prepared in areas where allergenic ingredients are present, and we cannot guarantee that our dishes are 100% free of these ingredients.

V	Vegetarian	DF	Dairy free
VO	Vegetarian option	DFO	Dairy free option
VE	Vegan	GF	Gluten free
VEO	Vegan option	GFO	Gluten free option