

DESSERT

TIRAMISU	20
<i>Marsala wine / mascarpone cream</i>	
EARL GREY CRÈME CATALANA V, GF	19
<i>Spanish custard infused with earl grey tea</i>	
ALMOND & COCONUT CHURROS V	19
<i>Dulce de leche / chocolate / vanilla ice cream</i>	
CHEESE BOARD V, GFO (3 CHEESES)	35
<i>Barrys Bay Blue Peninsula / Whitestone Brie / Whitestone Aged Cheddar/ chutney / crôûtes / fruit</i>	

DESSERT COCKTAILS

DRUNKEN PEACOCK	20
<i>Cookies and cream whiskey, Baileys, vanilla ice cream, cream, cookies</i>	
SWEET DEPART	20
<i>Caramel ripple ice cream, Disaronno, hot white chocolate, caramel</i>	

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	5
SHORT BLACK • LONG BLACK • AMERICANO	5.5
FLAT WHITE • LATTE • CAPPUCCINO	6
MOCHA • HOT CHOCOLATE	
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 / agave picante / kūmara / orange & red onion salsa</i>	29
ÕRA KING SALMON TACOS GF, DF <i>(Minimum order of 2)</i> <i>Acevichado sauce / caviar / shichimi / avocado / furikake / ponzu</i>	16
OYSTERS <i>(Minimum order of 3)</i> - Natural / Forvm Chardonnay Vinegar GF, DF - Tempura-battered / Ají Amarillo chilli mayo DF	MP

TO SHARE - SMALL PLATES

HOUSE-BAKED MILK BREAD V <i>Sour cream butter / ember salt</i>	17
BAKED BRIE V, GFO <i>Wood-fired flatbread / poached figs / fig & pear chutney / walnuts</i>	32
PINK OYSTER & SHIMEJI MUSHROOM CEVICHE V, VEO, GF, DF <i>Heart of palm / chulpe / capsicum / avocado / charred corn / ají panca leche de tigre / rocoto emulsion / kūmara crisp</i>	27
PORK BELLY ANTICUCHOS GF, DF <i>Nitsume / pineapple chimichurri / togarashi pork crackling / rocoto mayo / spring onion</i>	28
LEMON PEPPER SQUID GFO <i>Ají Amarillo chilli mayo / lemon</i>	23
KARAAGE FRIED CHICKEN GFO, DF <i>Nikkei mayo / picante honey / roasted sesame seeds</i>	24
LAMB EMPANADA GF <i>(Minimum order of 2)</i> <i>Salsa criolla</i>	12
WOOD-FIRED OCTOPUS GFO, DF <i>’Nduja emulsion / chardonnay vinaigrette / fennel / green olives / oregano / nasturtium</i>	33
CRAYFISH & PRAWN SLIDER <i>(Minimum order of 2)</i> <i>Pickled fennel / granny smith apple / spicy mayo</i>	22

SALADS

PERUVIAN CHICKEN SALAD VO, VEO, GF, DFO <i>Lettuce / avocado / tomato / red onion / feta / olives / charred corn / almonds / cucumber / mustard vinaigrette</i>	33
MISO-GLAZED ÕRA KING SALMON DF <i>Mixed herb lettuce / wakame / edamame / spring onion / quinoa / charred corn / radish / Aji Amarillo & sesame vinaigrette</i>	39

LARGER PLATES

WAGYU BEEF CHEEK PAPPARDELLE <i>Grana padano / white wine cream sauce / truffle-infused oil</i>	39
PRAWN LINGUINE <i>King tiger prawns / smoked chilli butter / confit garlic / pangrattato</i>	41
TEMPURA-BATTERED MARKET FISH & CHIPS GFO, DF <i>Nikkei salad / tartare / lemon</i>	35
LAKE ÕHAU WAGYU BEEF BURGER GFO <i>Bourbon & bacon jam / smoked cheese / tomato / lettuce / 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

POLLO ASADO GF	88
<i>Pedro Ximenez sauce / wood-fired roasted corn / spring onion / sage / prosciutto (Minimum 30 minutes cooking time / serves 2-3 / include one side)</i>	

FROM THE CHARCOAL GRILL

GRASS-FED ANGUS EYE FILLET GF, DFO	225g	55
<i>Potato pavé / truffle mayo / chives / Marlborough smoked salt</i>		
SPECKLE PARK BEEF GRASS-FED SCOTCH GF, DFO	300g	65
<i>Potato pavé / truffle mayo / chives / Marlborough smoked salt</i>		
GRASS-FED ANGUS TOMAHAWK RIBEYE GF, DFO	800g	125
<i>(Minimum 30 minutes cooking time / served carved / choice of two sauces & one side)</i>		

All steaks are served with 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>Ají verde / almond & chilli crumb</i>	18
CAULIFLOWER GRATIN V, GF <i>3-cheese mornay sauce / kale</i>	16
KŪMARA MASH V, GF <i>Smoked maple / sage</i>	16
CAESAR SALAD GFO <i>Grana Padano / anchovy dressing / garlic croutons / manuka-smoked bacon / cured egg yolk</i>	18
FRIES V, VEO, 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

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