

SHARE MENU

Olives & Pitta tzatziki (V)	15
Duck Liver Parfait caramelised onion toasted baguette	20
Pacific Oysters red onion & tomato salsa lemon (GF)	5 ea
Calamari lemon pepper smoked squid ink aioli (GF)	17
Roast Pumpkin chickpeas, puffed rice & quinoa mixed lettuce beetroot hummus sesame dressing (V)	18
Tuna Ceviche raspberry cured coconut milk chili & coriander mandarin gel nori crisps (GF)	22
Mussels white wine basil & cream grilled sourdough	20
K-Fried Chicken boneless sticky soy glaze ranch mayo	18
Crab Remoulade crisp potato galette celeriac & chive salmon roe	18
Tempura oyster mushroom cauliflower bbq salt ranch mayo (V)	18
Crostini Clevedon Valley buffalo mozzarella tomato, onion & basil beetroot ketchup	19
Seaside Caesar smoked fish cos lettuce croutons parmesan Caesar dressing soft boiled egg	22
Beer Battered Fish & Chips lemon pepper tartar sauce	29
Pork Belly twice cooked sweet soy glaze pickled fennel & orange (GF)	29
Paella cockles & prawns green pea & saffron	32
Cavatelli Pasta mixed mushroom parmesan parsnip crisps truffle oil (V)	29
vegan version also available (VG)	
Braised Lamb Shoulder crisp kale & giant couscous cranberry pomegranate mint jus	34
Fish of the Day broccoli cous cous currants & pinenuts madras beurre blanc (GF)	38
200g Scotch Fillet piperade bbq'd onion truffle jus (GF)	38

SIDES

beer battered chips aioli & ketchup (V)	14
garden salad (V, GF)	14
char-grilled broccolini, tahina & sesame (V, GF)	14

(GF) Gluten Free (V) Vegetarian (VG) Vegan

Please notify your waiter of any allergies or intolerances you may have.

DESSERTS

Affogato (GF) 16
a scoop of vanilla ice-cream drowned in espresso with a shot of Amaretto or Baileys or Frangelico

Brulee (GF) 16
vanilla & Grand Marnier crème brulee, whipped lemon curd cream, brandy snap wafers, macerated strawberries

Layered Chocolate Torte 18
biscuit base, baked buffalo yoghurt cheese cake, chocolate mousse, chocolate glaze, hazelnut praline, whipped vanilla cream

Sticky Date Pudding 16
hot sticky date pudding, dulce de leche caramel sauce, milk chocolate ice-cream

Plant Based Ice-cream (VG) 12
coconut chocolate & coconut passionfruit, hazel nut praline

Cheese Platter (Serves 2) 30
50g of each cheese, served with crostini's & seasonal chutney

Over The Moon truffle brie (Putaruru)

Mount Eliza cheddar, raw milk aged cheddar (not pasteurised, Katikati)

White Stone Windsor blue cheese (Oamaru)

Single Cheese 12

COFFEE / TEA

Long Black / Short Black / Macchiato	4
Latte / Flat White / Cappuccino	5
Large Flat White / Large Cappuccino	5.5
Chai Latte	5.5
Mochaccino	5.5
Coconut Milk / Almond Milk / Oat Milk / Extra Shot	
Caramel, Hazelnut, Vanilla and Chai Flavours	0.5
Selection of Teas / Herbal Teas	4.5
Hot Chocolate	5
Irish Coffee	12

PORT

Taylor Fine Tawny Port *Portugal* 10
Mellow nose of succulent ripe berry fruit with aromas of butterscotch, figs and prunes interwoven with attractive nutty and spicy aromas.

Taylor's 20 Year Old Port *Portugal* 16
Opulent and voluptuous nose of complex spicy, jammy and nutty aromas, hints of orange flower and a fine oakiness.