

Raw & Cured

FRESHLY SHUCKED LIVE OYSTERS
natural / beer battered | min order 3
Please ask your waiter for today's choices

WARMED OLIVES 9.00
» pickled garlic, chilli, preserved lemon

SALMON GRAVLAX 21.00
» pickled beetroot, horseradish cream, karengo, micro shiso

VENISON CARPACCIO 21.00
» baby rocket, parmesan wafer

CHARCUTERIE SERVED WITH HOUSE PICKLES
minimum order 2
» Parma (Italy) 30g — 9.00
» Serrano (Spain)
» San Daniele (Italy)

» Coppa (salty, sweet) 30g — 8.50
» Salame Felino (mild)
» Chorizo de Pamplona (mild)

Small Plates

WELLINGTON SOURDOUGH 6.00 per person
» house-churned butter

SOURDOUGH BRUSCHETTA
» fire roasted tomato, basil, white bean 9.00
» braised grapes, prosciutto, goats cheese 9.00

ARTICHOKE AND CASHEW SPREAD 13.00
» pine nuts, shallots, sherry, truffle oil, flat bread

CHICKEN LIVER PARFAIT 14.00
» ham hock jelly, wood fired sourdough

EXTRA BREAD 4.00

TINNED SMOKED BALTIC SARDINES 16.00
» radish, sourdough

ARANCINI
min order 2
» mushroom, venison ragu 7.50
» tomato, mozzarella, basil 7.00

Salads & Starters

CRAYFISH BROTH 19.00
» mixed seafood, broad beans, green beans

PRAWN AND POTATO SALAD 21.00
» dill, red onion, salmon caviar, leek

FENNEL SALAD 19.00
» radicchio, Jamon Serrano, hazelnut, pear (vegetarian available)

TUNA SALAD 19.00
» preserved tuna, sweet peppers, frisee, green olives, cherry tomatoes (vegetarian available)

WARM SALAD OF PEAR AND BLUE 21.00
» grilled pear, egg, bacon, blue cheese

CRISPY WHITEBAIT 50g 28.00
» zucchini frittata, oyster sauce 100g 48.00

Larger Plates

FIRE GRILLED CAULIFLOWER STEAK 20.00
» almond, currant, capers, sherry

HOUSE POT PIE 28.00
» leaf salad

PAN-FRIED LEMON SOLE 28.00
» beurre noisette, almonds, capers

BEER BATTERED FISH & CHIPS 29.00
» tartar, lemon

ROAST DUCK LEG 33.00
» buttermilk mash, braised red cabbage, redcurrant jus

Pasta house made

SPAGHETTI E - 20 / M- 28
» Cloudy Bay clams, chilli oil, chorizo, brandy, cherry tomato, saffron

RAVIOLI E - 22 / M- 30
» braised oxtail, kumara, caramelised onion, peas, consommé

RISOTTO E - 21 / M- 29
» porcini, portobello, needle and oyster mushroom, port, leek

FETTUCCINE E - 20 / M- 28
» New Zealand Angus beef bolognese

Woodfired Rotisserie (Dinner Only)

LAMB SHOULDER 36.00
» Israeli couscous, baby vine tomatoes, cucumber, radicchio, herbs, puttanesca sauce

PORK BELLY 38.00
» feijoa chutney, red apple puree, kale chips, grilled grapes

Woodfired Grill

CHARLEY NOBLE BURGER 32.00
» monterey jack, bacon, pickles, fries (cooked med rare)

CHERMOULA CHARRED SPATCHCOCK 39.00
» apricot sauce, charred eggplant, coriander, mint, red onion (30 minute cooking time)

PORK TENDERLOIN 32.00
» butterbean cassoulet, roasted swede, watercress (cooked med)

TWICE COOKED BEEF CHEEKS 35.00
» pistachio, valrhona cacao nibs, soft herbs

Woodfired Grill

Aged for a minimum of 21 days

MARKET FISH STEAK | 250g | MP
» line caught catch of the day

EYE FILLET | 200g | 39.00
» grass-fed, Savannah Angus

SCOTCH FILLET | 300g | 42.00
» grass-fed, Prime Angus

WAKANUI SIRLOIN | 350g | 52.00
» grass-fed, grain finished Wakanui Blue

RIBEYE ON THE BONE | 500g | 59.00
» grass-fed, Angus (30 minute cooking time)

Sauce & Condiments

Steak served with your choice of:

Béarnaise | House basil pesto
Peppercorn, brandy | Café de Paris butter
Additional Sauces 2.50

An offering of

Hot English Mustard | Dijon Mustard
Wholegrain Mustard | Horseradish Cream

Sides

Leaf Salad, vinaigrette 7.00
Iceberg Wedge, buttermilk ranch, pink onions 7.00
French Peas, bacon, white wine, cream 9.00
Brussels Sprouts, bacon lardons, pumpkin seeds 9.00
Kumara Bake, onion, mozzarella, pecorino 11.00
Chargrilled Broccoli, garlic dressing, almonds 9.00
Polenta Chips, parmesan, tomato and chilli jam 10.00
Fries, aioli 7.00
Truffle Fries 9.00