

MEMBER

LOCAL
SEASONAL
SIMPLE

House focaccia	\$8
Tomato butter (V)	\$4
Miso butter (V)	\$4
Pickled NZ mussels, dill, chilli (DF, GF)	\$19
House olives, citrus (VE, GF)	\$6
Fried potato terrine, salt & vinegar, kiwi onion dip (V)	\$17
Scampi toast, pineapple hot sauce, coriander	\$20
Corn ribs, kombu salt, lime (VE, GF)	\$18
Crudo fish, avocado, seaweed cracker, tomato jelly, onion (GF)	\$27
Fried Maori pumpkin, sauce verte (V)	\$18
Barbecued prawn, tabasco butter, curry leaf (GF)	\$30
Smoked ham hock terrine, leek, prune mustard, rye	\$23
Ricotta & spinach dumplings, goats cheese, tomato (V)	\$20
Roast cauliflower, gruyere cheese, cauliflower leaf (V)	\$22
Cavatelli, basil pesto, greens, parmesan, chilli (V)	\$26
Pork scotch, cider, tarragon, summer stone fruit (GF)	\$48
Half spatchcock chicken, chicken gravy, jalapeno cornbread (GF)	\$48
Matangi beef, green peppercorn, beef fat chimmi churri (GF)	\$MP
Shoulder of lamb, burnt honey glaze, garden peas, tamari (GF)	\$43

Fries, Old Bay	\$12
Seasonal vegetables	\$MP
Walnut salad with market greens, apple, cranberry, shallot (VE)	\$20
Manchego cheese salad with market greens, fig, hazelnuts (V,GF)	\$20

(MP) Market Price

(V) Vegetarian

(VE) Vegan

(GF) Gluten free

(DF) Dairy free

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Fried bread & butter pudding, custard, stonefruit, spiced sugar	\$20
Brown butter chocolate ganache, tapioca, cherry, hazelnuts (V, GF)	\$16
Olive oil parfait, strawberry, amaretti (GF)	\$18
House jelly, brown sugar cream, sherbet, tuile (V, GF)	\$18
Selection of Duck Island ice creams (VE, GF)	\$16

(V) Vegetarian
(GF) Gluten free
(VE) Vegan