

# menu



## Starters & Salads

Pâté en Croûte   d, g, n pickled root vegetables, tossed herbs, cumberland sauce	32
Pear & Organic Blue Cheese   v, d, n candied walnut, endive, chardonnay vinaigrette	26
Housemade Breads   g, d whipped butters	13
Mānuka Smoked Fiordland Wapiti Deer Tataki   a, n pōkeno winter malt, sichuan pepper, fire roasted & pickled beetroot	32
Hokkaido Scallop & Hawke's Bay Candied Back Bacon   sf, p smoked sunroot artichoke puree, legumes, fermented kombu & shiitake dashi	39
Potato & Leek Velouté   ve, a, n mushroom pesto	19
Choy Sum & Sweet Potato Dumpling   ve, n, se chestnut & coconut velvet	28

## Lunch Specials

Chicken Pot Pie   d, g cucumber, tomato, kalamata olives, lettuce, oregano & lemon vinaigrette	34
Pearl Farm's Veal Schnitzel   d, g, p, m warm potato salad, sweet mustard vinaigrette	36
Braised Lamb Shank black garlic & kumara purée, grilled broccolini, horopito pepper sauce	48
Fish & Chips   sf, d, g tarakihi, steak fries, cucumber, tomato, kalamata olives, lettuce, oregano & lemon vinaigrette	38
Market Fish   sf, d pan-seared red cod, watercress risotto, lemon beurre blanc	43
Bangers & Mash   d, p, g tauranga griller, potato purée, red onion jus	37
Grilled Brassicas   v, d, n hazelnut hollandaise, tonkatsu, oyster mushroom, candied haloumi cheese	32

## Poke Bowl | Choice of Sushi Rice, Quinoa or Mixed Leaves

Yellowfin Tuna   sf, se, g sesame soy, avocado, crispy onion, edamame, wakame	38
Spicy Salmon   sf, d chilli mayo, tomato salsa, avocado, edamame	36
Beef Tataki   g ponzu, fried garlic, avocado, crispy onion, edamame	38
Kimchi Chicken   d spicy kimchi, kewpie, cucumber & daikon	32
Kale & Tofu   ve, n ginger soy, avocado, nuts, wakame	30

## Burger, Waffle & Wraps | Served with Shoestring French Fries

Chicken & Waffle   d, g cajun ranch dressing, rucola, parmesan	41
Blackened Snapper Wrap   sf, d, g grilled red snapper, blackened spice, lemon aioli	40
Black Angus Beef Burger   d, g pohutukawa red cheddar, red onion jam, bbq sauce	36
Grilled Haloumi Wrap   v, d, g, n hohepa haloumi, eggplant baba ghaboush, pomegranate, lettuces	36

## Sides

Mixed Mushroom Sauté   ve	17
Buttered Autumn Vegetables   v, d	12
Pomme Purée   v, d	12
Shoestring Fries   ve	12
Kinloch Honey Roasted Root Vegetables   ve	12
Truffle Fries   v, d	16
Curly Fries   ve	12
Sweet Potato Fries   ve	12

# From New Zealand to the Table

We source seasonal produce from trusted partners across the country, chosen for quality, traceability and a shared respect for the land.

