

DINNER

To Start

Warmed Olives	8
Sundried Tomato and Rosemary Sourdough – whipped olive oil, sea salt (vv, nf)	4 / slice
Scallop Ceviche – Squid ink taramasalata, granny smith apple, hemp seed dukkha & watercress (gf, nf, df)	27
Heirloom Tomato Salad – Bloody Mary gazpacho, crumbed cashew mozzarella, purple basil, balsamic vinaigrette (vv, gf*)	22
Pork Belly & Duck Rillettes – pickled beetroot puree, orange zest, horopito, Myrtle bakery ciabatta (nf, gf*)	23
Sweet Corn & Caramelised Onion Croquettes – with Kawakawa hot sauce, shiitake salt (vv, nf)	20

To Follow

Chargrilled Asparagus – olive oil béarnaise, beer battered oyster mushrooms, sourdough crumble, pickled vegetables & chilli oil (vv, nf, gf*)	34
Spiced Red Lentil Fritter – char grilled courgettes, sour cashew cream, harissa, soft herbs & pomegranate molasses (vv, nf, gf*)	33
Crispy Skin King Salmon -risotto of peas, cauliflower & tarragon, sauce Veronique, fennel fronds (nf*, gf)	43
Slow Cooked Beef Shin – red wine, baked purple carrots, eggplant puree, romesco sauce, smoked feta & almonds (df*, gf)	42
Roasted Lamb Rump – with South Indian spices, earth smoked kumara, sheep's milk ricotta, mint sauce & rosemary honey (df*, gf, nf)	39
Fries with Aioli (gf*, df, nf)	6
Rocket Salad – pear, blue cheese & walnuts in a balsamic dressing (gf, v, nf*, df*)	11
Seasonal Vegetables	11

vv= vegan, v= vegetarian, gf= gluten free, nf = nut free, df = dairy free, *= available

Olive.

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