

NOTE: This is a sample menu as our menus change often due to availability

DINNER

To Start

Warmed Olives	8
Sundried Tomato and Rosemary Sourdough – whipped olive oil, sea salt (vv, nf)	4 / slice
Beer Battered Green lipped mussels – Bacon jam, smoked egg yolk, fish roe and shiso (df, nf)	21
Earth roasted smoked beetroot with walnut pate, endive, sorrel & an orange vinaigrette (vv, gf)	19
Pork Belly & Duck Rillettes – tamarillo compote, sourdough, lemon zest, thyme (nf, df, gf*)	22
Smoked Cashew Mozzarella bites – crumbed and fried with Kawakawa hot sauce and lemon pepper (vv)	20

To Follow

Shelly Bay Pappardelle – chestnut & wild mushroom ragout, broccolini, gremolata (vv)	33
Spiced red lentil & kumara fritter – with roasted baby pumpkin, coconut labneh, pomegranate molasses and hemp seed dukkah (v, nf, gf)	32
Crispy Skin King Salmon -braised fennel, smoked oyster aioli, purple potatoes, lemon vinaigrette & toasted macadamias (nf*, gf, df)	41
Slow Cooked Beef Shin – whipped potato, green beans, smoked feta & peppercorn sauce (nf, gf)	39
Fries with Aioli (gf*, df, nf)	5
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 as

Olive.

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