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While you're waiting

Auntie's Fried Bread - butter \$10

Natural Russell Oysters - prelibato white balsamic \$5 gfo

Tempura Russell Oysters - miso mayo \$6

Te Ika Mata - snapper / coconut / chilli / red onion / lime / coriander \$15 gfo, df

Smoked Mullet Dip - raddish / rēwana bread \$18

Entrées

Crispy Eggplant - dashi aioli / bonito flakes / sesame seeds \$17 df

Marinated Silken Tofu - mushroom xo / pickle daikon / coriander \$18 gfo, df, vegan

Snapper Taco - guacamole / hāngī pineapple / coriander / slaw / chipotle mayo \$18 df

Calamari - hoisin mayo / parsley / pickled onion \$20 df

Seared Beef Carpaccio - eye fillet / truffle mayo / house made crackers \$23 gfo, df

Haku Kingfish Sashimi - papaya / passionfruit / citrus / coconut / sumac / coriander \$23 gfo, df

Pāua Bun - creamed pāua / housemade bun / furikake / crayfish bisque \$23

Burrata - heirloom tomatoes / chilli mushroom / nuoc cham \$25

Salads

Green Goddess - avocado / edamame / green beans / quinoa \$27 gfo, df, vegan

Hāngī Beetroot - sheep milk yoghurt / fennel / pine nuts / cumin and brown sugar dressing \$33

Chicken - grilled thigh / peanut dressing / papaya / tomatoes / cucumber / carrots / watercress / onion \$35

Crayfish - asparagus / cos / chives / lemon aioli / tabasco \$50 gfo

Mains

Salt Baked Kūmara - hāngī kūmara puree / almond / kawakawa pesto / watercress \$35 gfo, df, vegan

Crispy Pork Belly - hāngī buttercup / beetroot / fennel / apple \$37 gfo, df

Wood Fired Half Chicken - corn / zucchini / chilli butter sauce \$39 gfo

Wagyu Beef Burger - double cheese / bacon / cos / mustard mayo / fries \$40 gfo

Whole Flounder - brown butter / almond / caper / fennel \$45 gfo

Panfried Market Fish - hāngī tomato / rock melon / broccoli / sambal \$45 gfo

Speckle Park Rib Eye - hāngī cabbage / parmesan / miso / pangritata / chimichurri \$57

To Share

Slow Cooked Lamb Shoulder - hāngī potatoes / garlic chive mayo / broccolini / mint sauce / jus \$120 gfo, df

Seafood Platter - oysters / sashimi / ika mata / tuatuas / scallops / paua risotto / king prawns \$125 gfo

Sides

Shoestring Fries - parmesan / truffle oil \$12

Broccolini & Green Beans - lemon vinaigrette / toasted almond \$12 gfo, df

Hāngī Fried Potatoes - garlic chive mayo \$15 gfo, df

Rocket Salad - strawberries / balsamic \$16 gfo, df, vegan

Heirloom Tomatoes & Stone Fruits - creamy feta / basil / vanilla \$17 gfo

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