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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

Titi Parfait - muttonbird / meringue / crostini \$17

Smoked Mullet Dip - radish / rēwana bread \$18

Entrées

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

Marinated Silken Tofu - mushroom xo / pickled 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

Hāngī Pork Belly - rice wine dressing / crispy kale / pickled onion \$22 gfo, df

Seared Beef Carpaccio - eye fillet / truffle mayo / leek ash \$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

Salads

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

Chicken - grilled thigh / romaine / parmesan & miso sauce / pangritata \$35

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

Mains

Hāngī Carrot - smoked almond / mushroom & buckwheat risotto \$35 gfo, df, vegan

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

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

Wagyu Half Pounder - double cheese / bacon / cos / mustard mayo / fries \$40

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

Confit Snapper - nasturtium gremolata / peas / broad beans / vermouth \$45 gfo

Speckle Park Beef - potato puree / chimichurri / tamarillo \$57 gfo

To Share

Lumina Lamb Shoulder - hāngī potatoes / garlic chive mayo / broccolini / mint sauce / jus \$115 gfo, df

Seafood Platter - oysters / sashimi / te ika mata / tuatua / kingfish wing / scallops / pāua risotto / king prawns \$125 gfo

Sides

Shoestring Fries - parmesan / truffle oil \$12

Broccolini - garlic chive seasoning \$12 gfo, df

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

Asparagus - buffalo curd / lemon \$18 gfo

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

Hāngī Cabbage - soya emulsion / pangritata \$16

Desserts

Confit Strawberries - strawberry sorbet / lavender cream / meringue shards \$17 gfo

Kūmara Yorkie - hāngī kūmara ice cream / toffee watercress / macadamia brittle \$17

Chocolate Mousse - pistachio cream / candied pistachio / malibu rum \$17 gfo

Charlie's Gelato - biscotti / macadamia \$15

House Made Sorbet - freeze dried berries \$15 gfo

Cheese Board - 4 cheeses / mānuka honey / relish / crackers \$30 gfo

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