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## While you're waiting

- Auntie's Fried Bread - butter \$10
- Natural Russell Oyster - prelibato white balsamic \$6 **gfo**
- Tempura Russell Oyster - miso mayo \$7
- Te Ika Mata - snapper / coconut / chilli / red onion / lime / coriander \$15 **gfo, df**
- Smoked Kahawai Fish Dip - radish / rēwana bread \$18

## Entrées

- Crispy Eggplant - chilli caramel / spring onion / parsley / mint \$19 **gfo, df, vegan**
- Ranginui Wagyu Beef Croquette - hāngi parsnip purée / tamarillo jus \$19
- Foveaux Calamari - hoisin mayo / parsley / pickled onion \$20 **df**
- Pāua Bun - creamed pāua / furikake / house made bun / crayfish bisque \$23
- Haku Kingfish Sashimi - orange / celery / chilli / coriander \$23 **gfo, df**

## Mains

- Woodfired Cauliflower - grape chilli jam / truffle & cauliflower purée / herb polenta / pistachio \$35 **gfo, df, vegan**
- Crispy Pork Belly - mustard kumara palusami / cumin tomato / hāngi fennel \$37 **gfo, df**
- Wood Fired Half Chicken - buttermilk / bacon butter sauce / potato purée \$39 **gfo**
- Wagyu Beef Burger - bacon / smoked cheese / cos / pickle / mustard mayo / caramelised onion / fries \$40 **gfo**
- Panfried Market Fish - roasted leeks / creamy sambal / almond salsa \$45 **gfo**
- Speckle Park Beef - hāngi cabbage / parmesan & miso / pangritata / chimichurri / jus Ribeye \$57 **gfo** / Sirloin \$50 **gfo**

## To Share

- Lumina Lamb Shoulder - hāngi potatoes & black pepper hollandaise / broccolini with lemon & toasted almonds / mint sauce / lamb jus \$125 **gfo, df**
- Seafood Platter - oysters / sashimi / te ika mata / tuatuas / scallops / pāua risotto / king prawns \$125 **gfo**

## Salads

- Hāngi Beetroot & Chicken - charred broccoli / lettuce / bulgur wheat / pumpkin & sunflower seeds / cranberries / whipped feta \$35 **gfo**
- Woodfired Snapper Rillette - 63°C egg / bacon crumb / caesar dressing / lemon / cos \$32 **gfo**

## Sides

- Shoestring Fries - parmesan / truffle salt \$12
- Broccolini - lemon vinaigrette / toasted almonds \$14 **gfo, df**
- Hāngi Fried Potatoes - black pepper hollandaise \$15 **gfo**
- Rocket Salad - balsamic / pears / walnuts \$16 **gfo, df, vegan**

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