



M



E



N



U



While you're waiting

Auntie's Fried Bread - butter \$10

Natural Russell Oyster - prelibato white balsamic \$6 gfo

Tempura Russell Oyster - miso mayo \$7

Miso Eggplant Dip - hāngī kumara & coconut flatbread / candied pistachio / curry leaves \$17 df, vegan

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

Duck Liver Parfait - blueberry / pickled cucumber / rēwana \$18

Entrées

Pāua Risotto - whipped garlic / roasted kelp oil \$23

Foveaux Calamari - hoisin mayo / parsley / pickled onion \$22 df

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

Seared Beef Carpaccio - eye fillet / truffle mayo / leek ash \$23 gfo, df

Ōra King Salmon - asparagus / sichuan beurre blanc / fennel \$25

Seafood Chowder - snapper / scallops / mussel / calamari / bonito flakes \$26

Massimo Burrata - hāngī tomato / watercress / rēwana \$29

Mains

Roasted Butternut - pear / cashew purée / quinoa / asparagus / date \$35 gfo, df, vegan

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

Woodfired Half Chicken - passionfruit / pineapple / rice noodles / chilli peanuts \$39 gfo, df

Wagyu Beef Burger - bacon jam / smoked cheese / lettuce / pickle / mustard mayo / fries \$40 gfo

Panfried Market Fish - roasted leek / creamy sambal / almond salsa \$45 gfo

Speckle Park Beef - hāngī cabbage / parmesan & miso dressing / pangritata / chimichurri / jus

Ribeye \$59 gfo / Sirloin \$54 gfo

To Share

Lamb Shoulder - hāngī potatoes / black pepper hollandaise / broccolini / almonds / mint sauce / lamb jus \$125 gfo, df

Seafood Platter - oysters / sashimi / te ika mata / crispy fish wings w chilli caramel / pāua risotto / green-lipped mussels \$125 gfo

Salads

Seared Chicken & Hāngī Beetroot - broccoli / lettuce / bulgur wheat / pumpkin & sunflower seeds / cranberries / whipped fetta \$35 gfo

Woodfired Snapper Rilette - 63°C egg / bacon crumb / Caesar dressing / lemon / crostini / cos lettuce \$32 gfo

Sides

Shoestring Fries - parmesan / truffle salt \$14

Broccolini - lemon vinaigrette / toasted almonds \$16 gfo, df

Hāngī Fried Potatoes - black pepper hollandaise \$15 gfo

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

Hāngī Kumara - butterbean purée / tahini / togarashi puffed rice \$16 gfo, df, vegan

You are Here

