

FOR THE TABLE

Maina baked bread w/ herb and almond butter | 6pp

Garlic bread, sourdough, garlic smash | 6pp

ENTREES

Chicken & spring onion wontons, sweet chilli, Japanese mayo | 18

Smoked Akaroa salmon fish cakes, egg, gherkin mayo | 18

Duck liver parfait, strawberry relish, brioche croutons | 18

Te Mata mushroom arancini w/ blue cheese aioli | 18

Crispy fried squid, soy & ginger dressing | 18

SIDES

Mixed leaf salad w/ mint vinaigrette | 9

Fries' w/ aioli & tomato sauce | 9

Steamed seasonal vegetables | 10

MAINS

Manuka honey glazed Akaroa salmon, vegetable nage, lemon confit, prawn ravioli, hazelnut dukkha | 32

Aged beef fillet, potato gratin, cabbage & bacon, roast kumara, spinach, pumpkin purée | 37

Panko crusted chicken schnitzel, garlic mash, cavolo nero grapes, apricot relish | 32

Braised lamb shoulder, pea purée, cauliflower cheese, potato gratin, mint jus | 33

Slow roasted pork belly, apple sauce, crackling, potato gratin, gravy | 33

Scallop & prawn fettuccine, fermented chilli, spinach, shaved parmesan | 30

SPECIAL TONIGHT

Ask your waiter for tonight's main special

PIZZA -20-

Smoked salmon, red onion, cream cheese, capers, mozzarella

Ham off the bone, fresh pineapple, mozzarella

Tomato, pesto, rocket, feta, mozzarella

Chicken, brie, cranberry sauce, spinach, mozzarella

Mushrooms, caramelized onion, blue cheese, thyme, mozzarella

Bacon, chorizo, tomato, BBQ sauce, red onion, mozzarella

SALADS -25-

Cajun chicken salad, candied walnuts, semi dried tomatoes, avocado, ranch dressing

Sweet & sour pork belly salad, cos lettuce, apple, pickled ginger, chilli, toasted seeds

Warm Thai chicken salad, mung beans, mint, coriander, shallots, crispy noodles, coconut cream dressing

Hot smoked salmon Caesar salad, garlic croutons, shaved parmesan, soft poached egg

Grilled halloumi salad, roasted root vegetables, olives, kale chips, golden raisins, buttermilk dressing



GF/DF/V BY REQUEST

Please inform us of any allergies or dietary requirements.

We can adjust most meals to meet your needs

DESSERTS -15-

Deconstructed banoffee pie, caramel mousse, scorched banana, shortbread, chocolate ice cream

Sticky toffee pudding, vanilla custard, salted caramel drizzle, double cream

Vanilla crème brûlée, strawberry smash

Citrus tart, pavlova crumb, sweet basil ice cream

SWEET DROPS -12-

Kahlua

Baileys

Frangelico

Drambuie

Grahams Tawny Port

Galliano Amaretto

COFFEE

White | 4.5

Black | 3.5

Large | 0.5

Chai or Turmeric Latte | 5

Hot Chocolate | 5

Decaf | 0.5

Caramel/Vanilla | 0.5

Soy/Almond | 0.7

Coconut/Oat | 1

T-LEAF TEAS -4.5-

English Breakfast

Earl Grey Blue Flower

Gunpowder Green

Jasmine Pearls

Tokyo Lime

Coconut Rough

Berrylicious

Kawakawa Fire

Pure Peppermint

Liquorice Star

Chamomile

Lapsang Souchong

Chai

Orange

Lemon Honey Ginger (syrup)

