

TO START

Live oysters, shucked to order, served natural or tempura | MP

Duck liver profiteroles, rhubarb gel, pistachio | 18

Goat cheese profiteroles, Arataki honeycomb, thyme salt | 18

Bruschetta, mushrooms, rocket, blue cheese, pine nut salsa | 19

Dutch cheese souffles, crumbed and fried, black garlic mustard, chives | 19

Fish crudo, Yuzu sake, compressed cucumber, chili, crème fraiche | 27

Pressed chicken terrine, harissa, cucumber relish, cauliflower, pumpkin seeds | 27

LIGHT LUNCH

Prawn linguine, Nduja, spinach, parsley, parmesan, Broadfields olive oil | 29

Vietnamese pancake, pork belly, prawns, nuoc cham, spring onion, coriander and mint | 28

Fish and chips, tempura battered, hand cut chips, salad, dill aioli | 32

Steak sandwich, salad greens, ciabatta, blue cheese, mustard glaze | 28

Hohepa halloumi, slow roast beetroot & carrot, pistachio, red wine reduction | 28

Pork and paua sausage, beetroot relish, black garlic mustard, cress | 38

MAINS

Black Angus sirloin, Hasselback potatoes, Café de Paris butter, red wine jus | 43

Black Angus eye fillet, Hasselback potatoes, Café de Paris butter, red wine jus | 48

Potato gnocchi, pumpkin, mushrooms, sage, rocket, hazelnuts, burnt butter | 40

Fish of the day, crushed potato, lemon, wilted greens, celeriac remoulade, nduja broth | 44

SIDES

Hand cut chips, thyme salt, aioli | 14

Green leaf salad, pickled red onion, pear, hazelnut dukkah | 14