

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, Jerusalem artichoke, ricotta, parmesan, rocket, pine nut salsa | 19

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

Fish crudo, fermented celery, preserved lemon creme, citrus, chilli, herbs | 28

Freedom farms pork rilette, quince jelly, cornichons, mustard, toasted ciabatta | 28

LIGHT LUNCH

F.A.W.C. Dish of the Bay

Matangi beef, Jerusalem artichoke hash, poached Hendon egg, Hohepa aged Danbo mousse | 34

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

Pork and paua sausage, beetroot relish, black garlic mustard, cress | 39

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, beetroot, Hohepa feta, sage, rocket, hazelnuts | 40

Fish of the day, crushed potato, lemon, wilted greens, celeriac remoulade, nduja broth | 45

Wakanui beef cheek, 12 hr braised, cauliflower, macadamia, parmesan, truffle oil | 43

SIDES

Hand cut chips, thyme salt, aioli | 14

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

Brussel sprouts and kale slaw, mustard dressing, Hohepa feta, persimmon | 14

