



STARTERS

Fresh sourdough with house butter or local Waiheke olive oil - \$12

Mixed marinated olives (Vg) - \$12

Oysters: Natural with Chardonnay mignonette - \$7

Oysters Baked Citrus Miso infusion - \$7

SMALL PLATES

Mediterranean Bruschetta, Whipped Ricotta olive, fresh tomato basil - \$18

Lamb Croquettes, Minted Labneh, Pickled Cucumber - \$21

Karaage Chicken (*3pce) Seaweed salad, pickled Ginger wasabi mayo - \$21

Kingfish Crudo cucumber gazpacho, Kaffir lime, crunchy wasabi peas - \$28

LARGER PLATES

Fresh Fish of the day, Braised Fennel, Berre Blanc Sauce, Celery Citrus dressing
\$38

Lamb Rump, Roasted Garlic and Rosemary, Labneh, Almond Harissa, Pickled
Reddish and Mint
\$38

Roast butternut squash, Almond Dukka, gremolata Pomegranate, coconut yoghurt (Vg)
\$34

SIDES/ VEGETABLES

Fries with Aoli/ Tomato sauce \$12

Green Beans shallots \$14

Green Leaves, Herbs, Celery, Orange and Saffron. \$19 (Vg) \$19

One Account per table. Credit card surcharge applies, no surcharge on eftpos card transactions

DESSERT and CHEESE

Deconstructed Cheesecake, Lemon Curd, Cream Cheese Mousse, Almond Crumble,
Candied Lemon, Gin - \$16

Chocolate Mousse and poached pear in red wine, biscuit- \$20

Affogato. Coconut Vanilla Ice Cream with a shot of fresh Espresso - \$12

Cheese Plate. Whitestone Brie, Quince Paste, Nuts and Homemade Seed Crackers - \$14

WINE APPETISER

4 Canapes as a perfect wine tasting match

Miso Baked Oyster , Cured Kingfish, Lamb Croquettes, truffle, mushroom, goat cheese tartlet -
\$28