



TO START

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

Warm & Whole Fig with Goats Cheese, Thyme, Pine Nuts, N.Z Honey \$21

David's Homegrown Tomatoes, Burrata, Waiheke Olive Oil, Freshly Picked Basil \$24

Mediterranean Bruschetta, Whipped Ricotta or Cashew Cream, Olive, Fresh Tomato Basil \$18

Lamb Croquettes, Minted Labneh, Pickled Cucumber \$21

Karaage Chicken (*3pce) Seaweed Salad, Pickled Ginger Wasabi Mayo \$26

Passage Rock Vodka Cured Salmon, Compressed Pineapple, Basil, Kafir, Wasabi \$26

MAIN COURSES

Fresh Fish of the Day, Braised Fennel, Berre Blanc Sauce, Celery Citrus \$44

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

Roast Butternut Squash, Almond Dukkah, Gremolata Pomegranate, Coconut Yoghurt (Vg) \$34

SIDES/ VEGETABLES

Fries with Aoli & Tomato Sauce \$12

Green Beans with Dukkah & Waiheke Olive Oil \$15

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

DESSERT AND CHEESE

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

Chocolate Mousse and poached pear in red wine (vegan option) \$16

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

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

KIDS MENU

15 and under only

Comes with a Vanilla Ice-Cream with Chocolate Sauce

All \$20

Cheese Pizza

Ham Pizza

Hawaiian Pizza