

FREE RANGE EGGS

Poached, fried or scrambled eggs on sourdough with bacon	15
Eggs Benedict on sourdough with hollandaise <i>please choose from: bacon, spinach or smoked salmon</i>	18
Big breakfast: poached eggs on sourdough with bacon, kransky, hash brown, tomato, mushroom & hollandaise	25

GRAZING

Oysters: natural with pink onions or tempura with wasabi yoghurt	mp
Buffalo cauliflower, buttermilk ranch	17
Truffled macaroni cheese croquettes with truffle salt	13
Mushroom & walnut pate, truffle oil, beetroot relish, sourdough toast	17
Mussels steamed in coconut milk, with lemongrass, galangal & turmeric	19

SHARING BOARDS

Antipasto, prosciutto & bresaola, olives, artichoke pesto, arancini, focaccia	33
Crumbed olives, quinoa & feta falafels, balaboosta, hummus & Turkish bread	31
Chicken liver parfait, aged cheddar, beetroot relish, pink onions, baguette	32

MAINS

Beer battered or crumbed fish & chips, house slaw <i>add: 3 crumbed prawns 12 add: 3 tempura oysters mp</i>	32
Pancakes with grilled banana, maple syrup, mascarpone, raspberry textures & white chocolate	18
Hot-smoked Akaroa salmon, potato gratin, asparagus, slow roasted tomato & sauce hollandaise	37
Seafood chowder with fino sherry, sweetcorn, potato, crayfish oil & sourdough toast	25
Twice-cooked pork belly, tempura soft shell crab, cashew nahm jim, pickled ginger mayo, apple caramel	34
Warm salad of confit duck, ancient grains, peppers, peas, pickled carrot, spring onion, almonds & currants	28
50g or 100g West Coast whitebait fritter, served with lemon, aioli & micro salad greens	25/48
Angus beef burger with bacon & cheese, gherkins, smoked chipotle & tomato relish, served with chips	25

SHAKES

Vodka, coconut, mango, passionfruit & ginger	13
Dark rum, vanilla, caramel & chocolate	13
Raspberry, banana, almond & fresh mint	10
Double chocolate, orange, vanilla & caramel	10

SIDES

Sourdough roll with butter	4.5
Asparagus, sauce hollandaise	12
Broccolini, roasted almonds	12
Chips, tomato sauce & aioli	10
Baby cos, radish & mint, buttermilk ranch	10
House slaw, parmesan, lemon dressing	9

DESSERTS

Baileys cheesecake with mocha glaze, charcoal sorbet, blackcurrent gel & buffalo yoghurt	19
Banana crepe with golden rum caramel, rum & raisin gelato, mascarpone & spiced walnuts	19
Pavlova with strawberries & cream, raspberry textures, lemon curd, rosewater jelly	18

LOCAL CHEESES

*served with walnut bread, sesame lavosh,
grapes & quince paste | 17 per cheese | 48 for three*

Over the Moon Triple Cream Brie, cow's milk

Kingsmeade *Opaki* Manchego, ewe's milk

Kāpiti *Kikorangi* Triple Cream Blue, cow's milk

Clevedon Buffalo Co. Gouda, buffalo milk