

PLATES TO SHARE

All Day From 11.30am

Seasonal Oysters

Choice by the Dozen

Natural w/ chardonnay vinegar mignonette

Tempura w/ dill tartar

Grilled w/ shaved prosciutto & kilpatrick sauce

Dozen 59 | Half Dozen 31

Wild Westcoast Whitebait Fritter 29

Sautéed whitebait with espelette pepper, chilli, shaved garlic, whipped avocado, baguette, petite leaves

Or

Classic whitebait & free-range egg fritter, baguette, salad leaves, lemon & aioli

Seared Hokkaido Scallops 24

Steamed edamame bean & leek dumplings, fennel puree, burnt orange vinaigrette

Ferg Fried Chicken 15

Tomato & lime salsa, coriander, chipotle aioli

Duck & Ginger Dumplings 16.5

Soy & togarashi sauce, hoisin glaze, fried lotus root, radish

Prosciutto & Manchego Cheese Croquettes 14.5

Rhubarb & yellow mustard seed chutney

Smoked Bacon Brunch 19.5

Hash potatoes, pulled belly bacon, poached egg, spinach, roasted red onion, tomato jam

Huevos Rancheros 21

Green chilli pulled belly bacon, fried eggs, tomato ragout, avocado & corn salsa, feta, warm tortilla

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Lamb & Rosemary Kofta	19
Spiced lamb mince, shaved kumara, pickled courgette, yoghurt & tahini labneh	
Pepper Crusted Beef Sirloin	24.5
Seared Heirloom carrots, pickled enoki mushrooms, chimichurri, taro crisps	
BBQ Pork Belly Sliders	15
Confit pork belly, Ardbeg 5yo 'Wee Beastie' BBQ sauce, green apple, courgette & fennel slaw	
South Coast Blue Cod	22
Tempura blue cod, cos lettuce "tacos", pineapple & habanero salsa, green goddess dressing	
Sautéed Chilli Pepper Squid	15
White bean & basil puree, watercress, squid ink aioli, smoked red pepper oil	
Avocado "Tartare" (V)	14.5
Flax seed & rosemary crisp bread, tabasco gel, lemon labneh, flavours of tartare	
Crispy Fried Tofu (V)	14
Provencal herbs, panko crumbs, basil pistou, tomato ragout, kale crisps	
Spring Asparagus Salad (V)	18
Steamed asparagus, cos heart, radish, crumbed soft boiled egg, lemon labneh, romesco sauce	
French Fries (V)	8.5
Tomato ketchup & aioli	
Twice Cooked Potato Scratching's (V)	9.5
Roasted tomato sauce & garlic aioli	

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Charcuterie Platter 29

Prosciutto di parma w/ green bean, pea, shallot & feta salad

Pork coppa w/ celeriac & horseradish remoulade

Pork & wild fennel salami w/ roquette, reggiano, balsamic

Crusty bread & salted butter

Cheese Board 39

Seasonal cheeses, quince, walnuts, grapes, crusty bread

pinot fig cranberry & poppy seed baguette, , crackers

Bombe Alaska 15.5

Mango & raspberry sorbets, sable biscuit, swiss meringue,
cointreau flambe

Kids Choices

Ricotta pancakes & maple syrup (Breakfast only) 13.5

Toasted ham & cheese croissant 10

Battered blue cod, french fries, aioli & ketchup 13.5

Grilled cheese sandwich 9

French fries 8.5

Coke float 8

Gelato thick shake:
chocolate or vanilla 8.5