

PLATES TO SHARE

Plates To Share From Midday – 11pm

New Season Bluff Oysters

½ Dozen / Dozen

38/75

Choice by the half dozen

Natural W/ chardonnay vinegar mignonette

Tempura W/ dill tartare

Grilled W/ shaved prosciutto & kilpatrick sauce

Glazed Pork Belly

19.5

Sticky verjus glazed pork, burnt apple puree, fennel & walnut slaw, puffed crackling

Seared Hokkaido Scallops

27.5

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

Ferg Fried Chicken

19.5

Tomato & lime salsa, chicken scratchings, coriander, chipotle aioli

South Coast Blue Cod

24.5

Tempura blue cod, cos lettuce “tacos”, pineapple & habanero salsa, green goddess dressing

Lamb Madras Roti

19

Slow cooked lamb shoulder, spiced tomato kasundi, coriander & mint slaw, pickled cucumber, roasted coconut

Sautéed Chilli Pepper Squid

19.5

White bean & basil puree, watercress, squid ink aioli, smoked red pepper oil

Wild West Coast Whitebait

33.90

Sauteed whitebait with Espelette pepper, chili, shaved garlic, whipped avocado, baguette, petite leaves

Or

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

All Day From Midday — 11pm

Seared Wild Venison Loin	34.5
Cocoa bean & black plum crusted venison, port wine jus, textures of cauliflower	
Stewart Island Salmon	35.5
Flame seared salmon, salmon caviar, pickled green apple smoked labneh, wilted cannonball cabbage, celery oil	
Braised Beef Cheek	33.5
Whipped truffle potato, confit phoenix mushrooms, pearl onion, crispy prosciutto, pinot jus	
Duck & Ginger Dumplings	19.5
Soy dipping sauce, hoisin glaze, radish	
Crispy Fried Tofu (VG)	17.9
Panko & Provencal herb crust, cauliflower puree, tomato & green olive ragout, herb salad	
Prosciutto & Manchego Cheese Croquettes	17.5
Rhubarb & yellow mustard seed chutney	
Cos salad (V)	16.9
Heart of cos lettuce, avocado, ranch dressing, parmesan, fried sourdough	
Autumnal Salad (V)	22.9
Textures of pumpkin & seeds, whipped feta, hazelnuts, seasonal leaves, harissa dressing	
French Fries (V)	9.5
Tomato ketchup & aioli	
Twice Cooked Potato Scratchings (V)	10.5
Roasted tomato sauce & garlic aioli	

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Cheese selection	40
Cheddar- roasted tomato relish	
Blue- quince paste	
Camembert- pineapple & mint salsa	
Goat- crushed pistachio, rhubarb chutney	
Crusty bread & falwasser crackers	

Kids Choices

Ricotta pancakes & maple syrup (V) (until Midday)	13.5
Battered Blue cod, French fries, aioli & ketchup	15
Grilled cheese sandwich (V)	11
French fries (V)	9.5
Gelato thick shake Chocolate or Vanilla	8.5

Supper Menu 11pm—Close

Fried Cheese Sandwich (V) Emmental & cheddar cheese, grilled white bread, roasted tomato relish	11
French Fries (V) Tomato ketchup & aioli	9.5
Twice Cooked Potato Scratchings (V) Roasted tomato sauce & garlic aioli	10.5

Tapas Plate

Olives, Tomato Bruschetta, Parma ham