

Snacks

Fish crudo, kimchi & elderflower vinegar	8
Swordfish bacon scone & pickled daikon	9
Taramasalata, potato pickled seaweed	8
Groper cheek, peanuts & fermented chilli	9
Wagyu beef slider, pickled onion & bbq sauce	14
Duck liver parfait, bitter orange & meat jelly	10

Fruits of the sea & land

Escabeche, compressed apple & dukkah	23
Potted crayfish, toast & pickles	34
Cider battered oyster, parsley & anchovy	38
Paua croquette, pickled daikon & crayfish cracker	32
Ricotta gnocchi, asparagus, preserved lemon	24
Fillet steak tartare & grilled bread	26

Mains

Trumpeter, buttermilk, dill pickled cucumber & mint	38
Coconut poached monkfish, pickled raisin & caper salad	34
Cider battered fish & chips	35
Brill, spiced butter & pickled grapes	36
Grilled aubergine, pickled celeriac, smoked ricotta & pine nuts	32
Ribeye steak, pickled onion rings & crayfish butter	42

Sides

Triple cooked chips / Market vegetables / Garden salad	12
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Desserts

Citrus panna cotta, coconut, earl grey & burnt meringue	19
Poached tamarillo, burnt orange & rhubarb sorbet	22
Chocolate nemesis, yoghurt & mandarin granita	19
Apple & white chocolate baked alaska	21

Pairs well with

The Locket – toasted coconut gin, lemongrass vermouth & matcha	22
Caterina – orange ginchello, rosemary & NZ sparkling wine	24
Sugar Plum Fairy – vanilla yoghurt gin, strawberries, salted raspberry & chamomile	24
The Grand Cape – cognac, fermented pomegranate, apple & sumac	22

Cheese

15 / 28 / 40

Moody Cow Elladale - Hard cheese with a crumbly texture & light sour finish
Moody Cow Sandon - White rind dusted in ash, soft smooth centre & earthy flavour
Little River Estate Tasman blue – A cows milk blue cheese, creamy and rich with spicy notes

Lunchtime Set Menu / Monday – Saturday

Two Courses 40 / Three Courses 50

Fish & Chip Mondays /

Cider battered fish & chips + house drink 30

Cocktail Flight Night / Wednesday

Flight of Three 28 / Flight of Five 40