

**BREAKFAST***we use locally sourced free range eggs*

Eggs Benedict on English muffins with hollandaise  
choose from: ham, bacon, spinach or smoked salmon | 18

Angus beef mince on truffle toast  
served with beetroot relish & a fried egg, truffle salt | 20

Pancakes with bacon & grilled banana,  
mascarpone, blueberry compote, white chocolate, apple syrup | 18

Two eggs any style, on toasted sourdough with bacon | 15

Big breakfast: poached eggs on toast with bacon,  
kransky, hash brown, tomato, mushroom & hollandaise | 25

**GRAZING**

Oysters: natural with pickled beetroot or tempura with wasabi yoghurt | mp

Handmade crab wontons, coconut caramel sauce | 19

Truffled macaroni cheese croquettes | 12

Mussels steamed in coconut milk, with lemongrass, galangal & turmeric | 17

**SHARING BOARDS**

Crumbed green olives, balaboosta, quinoa & feta falafels, hummus & toast | 28

Prosciutto, artichokes, olives, peppers, arancini & aioli, toasted ciabatta | 32

Chicken liver parfait, aged cheddar, baguette, cherry relish, house pickled veg | 29

**LUNCH**

Beer battered or crumbed fish & chips, house slaw  
add: 3 tempura prawns | 12 add: tempura oysters | mp | 32

Grilled Blackball beef sausages, potato mash,  
with caramelised onion gravy & wholegrain mustard | 24

Mussel, prawn, potato & market fish chowder,  
sweetcorn, fino sherry, crayfish oil, toasted sourdough | 25

Free range pork belly chicharrones, tempura prawns,  
cashew nahm jim, pickled ginger mayo, radish, apple syrup | 34

Warm salad of lemon paprika chicken with pumpkin,  
green beans, puy lentils, parmesan, artichoke & lemon dressing | 25

50g/100g West Coast whitebait fritter  
served with lemon, aioli & pea tendrils | 25/45

Grilled 55-day aged handpicked premium sirloin,  
sauce bearnaise, thick cut chips, watercress & lemon | 42

Mussels & calamari with a fragrant broth of red peppers,  
tomatoes, chorizo, kelp & chickpeas, aioli, toasted sourdough | 23

Spicy lamb burger with quinoa hash, beetroot relish,  
spinach & whipped feta, served with thick cut chips & aioli | 25

Pappardelle with mushrooms, tarragon & sour cream,  
baby peas, parmesan & toasted sourdough | 21

**SHAKES**

Finlandia Vodka, passion, ginger & coconut milk | 10

Black Spot rum, vanilla, caramel & choc milk | 10

Mixed berry, banana & almond milk | 8

Activated charcoal, cocoa & coconut milk | 8

**SIDES**

Sourdough bread roll with butter | 4.5

Broccolini & green beans | 12

Brussels sprouts with bacon | 11

Thick cut chips, tomato sauce & aioli | 10

Mixed salad, mandarin & raspberry dressing | 12

House slaw, parmesan, lemon vinaigrette | 7

**DESSERT**

Banana crepe with golden rum caramel,  
vanilla gelato & mascarpone, walnuts & espresso | 17

Classic pavlova with raspberry coulis & cream,  
meringues, orange blossom jelly, blueberry compote | 17

Lemon, date & almond vegan baked cheesecake,  
chocolate sorbet, candied lemon, preserved peaches | 16

**CHEESE**

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

Over the Moon Triple Cream Brie, cow's milk

Over the Moon Aroha Camembert, cow's milk

Mt Eliza Farmhouse Cheddar, raw cow's milk

Kingsmeade Opaki Manchego, ewe's milk

Kingsmeade Mt Bruce Havarti, ewe's milk

Cartwheel Creamery Epitome Tomme, goat's milk

Cartwheel Creamery Blue Rhapsody Blue cow's milk

Kāpiti Kikorangi Triple Cream Blue, cow's milk