

SHAKESStoli Vodka, passionfruit,
ginger & coconut milk | 10Black Spot rum, vanilla, caramel
& chocolate milk | 10Mixed berry, banana &
almond milk | 8Activated charcoal,
cocoa & coconut milk | 8**BREAKFAST**Eggs Benedict on toasted sourdough,
with hollandaise & shaved ham OR smoked Akaroa salmon | 18Three egg omelette with spinach & feta,
poached asparagus, grilled tomato, toasted sourdough | 19Housemade waffles with bacon & grilled banana
mascarpone, blueberry compote, white chocolate, apple syrup | 18Two eggs any style on toasted sourdough,
with bacon | 15Big breakfast: poached eggs on toasted sourdough,
bacon, kransky, hash brown, vine tomato, mushroom & hollandaise | 25**BELLINI**Traditional white peach flavoured
Venetian sparkling cocktail with
Santa Margherita Prosecco DOCG | 15**BLOODIED MARY**Wasabi vodka, hot sauce,
Worcestershire sauce, tomato juice,
topped with Devil's Staircase
Pinot Noir | 15**GRAZING**Clevedon Coast rock oysters: 1/2 dozen or dozen:
natural with pink onions or tempura with wasabi yoghurt | mpMussels steamed in coconut milk,
infused with lemongrass, galangal, turmeric & dashi | 17Board: Balaboosta with crumbed green olives,
quinoa & feta falafels, hummus with dukkah & toast | 28Board: Prosciutto, artichokes, olives & roasted peppers,
pea & parmesan arancini & aioli, toasted ciabatta | 32Board: Chicken liver parfait, aged cheddar,
bread, cornichons, cherry & apple relish, pink onions | 29**LUNCH**Beer battered or crumbed fish & chips, house slaw
add: 3 charcoal crumbed prawns \$12 | 3 tempura rock oysters \$13 | 32Mussel, prawn, fish & Akaroa salmon chowder,
potato, sweetcorn, fino sherry, toasted sourdough | 18/2855-day aged handpicked premium sirloin, watercress pesto,
parmesan churros & hash, roasted cherry tomatoes, aged balsamic | 39House smoked fishcakes, harissa yoghurt sauce,
mixed mesclun salad with mandarin & raspberry dressing | 23Spaghetti with crispy prosciutto, sage & peas,
walnuts, baby spinach, creamy lemon dressing, parmesan | 21Calamari & mussels with a fragrant stew of red peppers,
tomatoes, chorizo, kelp & chickpeas, potatoes, soy milk aioli | 23Lyonnaise salad of frisee lettuce, chopped bacon,
hen's egg, garlic croutons, cherry tomatoes & lemon dressing
add lemon paprika chicken thigh \$9 | 1750g/100g West Coast whitebait fritter
served with lemon, aioli & pea tendrils | 25/45Pork belly chicharrones, charcoal crumbed prawns,
cashew nahm jim, pickled ginger mayo, radishes, apple syrup | 33Roasted capsicum stuffed with curried cauliflower,
almonds & currants, pea puree, spiced tofu, soy milk aioli | 32**SIDES**

Sourdough bread roll with butter | 4.5

Mixed salad, mandarin & raspberry dressing | 12

Steamed asparagus | 12

Thick cut chips, tomato sauce & aioli | 10

Truffled mac & cheese croquettes | 12

DESSERTSChocolate & caramel mousse sphere, chocolate torte,
boysenberry, mascarpone, yoghurt, salted caramel corn | 18Mandarin, date & almond vegan baked cheesecake,
charcoal sorbet, peach, bitter chocolate, raspberry | 16Bananas Foster crepe with golden rum caramel,
vanilla gelato, walnuts, mascarpone & espresso powder | 17**CHEESE**40g with walnut bread,
rice wafers, grapes & quince paste
one 17 / two 33 / three 48Over the Moon Triple Cream Brie,
cow's milk, PutaruruOver the Moon Aroha Camembert,
cow's milk, PutaruruMt Eliza Farmhouse Cheddar,
raw cow's milk, EketahunaKingsmeade Opaki Manchego,
ewe's milk, MastertonKāpiti Kikorangi Triple Cream Blue,
cow's milk, KāpitiCartwheel Creamery Blue Rhapsody,
cow's milk, Pohangina Valley