

BREAKFAST*we use locally sourced free range eggs*

Poached or scrambled eggs on sourdough with bacon	15
Eggs Benedict on sourdough with hollandaise and your choice of: bacon, spinach or smoked salmon	18
Pancakes with grilled bacon & banana, maple syrup, vanilla mascarpone, strawberries & white chocolate	18
Big breakfast: poached eggs on sourdough with bacon, kransky, hash brown, tomato, mushroom & hollandaise	25

GRAZING

Oysters: natural with pink onions or tempura with wasabi yoghurt	mp
Mushroom & walnut pate, truffle oil, toasted sourdough, beetroot relish	16
Handmade crab wontons, coconut caramel sauce	19
Mussels steamed in coconut milk, with lemongrass, galangal & turmeric	17

SHARING BOARDS

Antipasto: prosciutto & bresaola, olives, artichoke pesto, arancini, focaccia	32
Crumbed green olives, quinoa & feta falafels, balaboosta, hummus & toast	28
Chicken liver parfait, aged cheddar, baguette, beetroot relish, pink onions	29

LUNCH

Beer battered or crumbed fish & chips, house slaw add: 3 tempura prawns 12 add: 3 tempura oysters mp	32
Angus beef mince on truffled-buttered toast with beetroot relish & fried eggs with truffle salt	23
Housemade seafood chowder, fino sherry, crayfish oil, toasted sourdough	25
Pork belly chicharrones, tempura prawns, cashew nahm jim, pickled ginger mayo, apple butter	34
Salad of lemon paprika chicken baby cos, cherry tomatoes, cucumber, radish & mint, buttermilk ranch	25
50g or 100g West Coast whitebait fritter served with lemon, aioli & snow pea tendrils	25/45
Seared aged beef salad, soy & ginger dressing, sesame slaw with edamame, mint & spring onions	27
Mussels cooked in a fragrant broth of red peppers, tomatoes, chorizo & chickpeas, aioli, toasted sourdough	23
Angus beef burger with cheese, gherkins, smoked chipotle & tomato relish, served with chips	25
Plant based bolognese with spaghetti, wild rocket, parmesan & garlic-buttered sourdough	23

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
Chips, tomato sauce & aioli	10
Baby cos, radish & mint, buttermilk ranch	9
House slaw, parmesan, lemon dressing	8
Truffled macaroni cheese croquettes	12

DESSERTS

Baileys cheesecake with mocha glaze, charcoal sorbet, blackcurrent gel, yoghurt	18
Peach & pear cinnamon oat crumble, white chocolate, crème anglaise & vanilla gelato	17
Flourless chocolate torte, benson caramel, mascarpone, poached cherries, salted caramel corn	18
Pavlova, Grand Marnier strawberries, raspberry coulis & cream, orange blossom jelly	18

LOCAL CHEESES*served with walnut bread, sesame lavash, grapes & quince paste | 17 per cheese*

Over the Moon Triple Cream Brie, cow's milk

Mt Eliza Farmhouse Cheddar, raw cow's milk

Kingsmeade Opaki Manchego, ewe's milk

Cartwheel Creamery Blue Rhapsody Blue cow's milk

Kāpiti Kikorangi Triple Cream Blue, cow's milk