

ENTREES

- Local oysters (subject to availability)
Natural, Gazpacho, Mignonette
1/2 doz 22 | 1 doz 40
- Rewana, Turkish Pide, homemade dips V 14
- Homemade vegetable spring rolls 13
Sweet sour dipping sauce VG
- Falafel, hummus, tahini dressing VG 14
- Tostada, black bean, avocado, vegan cheese, salsa VG 16
- Smoked fish paté on toasts 18
- Savoury filled mushrooms, vegetable paté VG/GF 18
- Vine ripened tomato salad 22
Buffalo mozzarella, capers, olive, basil V/GF
- Crispy South Island Arrow squid 18
Horopito, Himalayan salt GF
- Grilled local halloumi 22
- Roasted beetroot, kumara, micro herbs, citrus dressing V/GF
- Whitebait bruschetta, avocado, mixed leaves 25
- Hawke's Bay lamb meatballs 16
- Kawakawa, tomato, watercress, Mahoe labneh
- Angus beef croquettes, IPA mustard mayo 18

MAINS

- Kiwi Burger, Angus beef pattie, beets, fried egg 25
tomato, onion rings, fries
- Beyond Burger, Vegan burger pattie, beets, tomato, cashew mayo 25
micro herbs, fries VG
- Beer battered fresh market fish, tartare sauce, mushy peas, fries 28
- Barbeque free range chicken thigh, slaw, charred corn GF 30
- Ploughman's Platter, pork pie, local cheese, pickles 32
Cold cuts, crusty bread
- Steak & kidney pie, mixed salad, fries 28
- Baked eggplant, peanut sauce, Jasmine rice, greens, soy VG/GF 30
- Vegan Lancashire hot pot, steamed market vegetables VG/GF 28
- Fresh market fish of the day 39
- Free range pork belly salad, Asian herbs, soy ginger dressing 38
- Plough & Feather Boil-Up, brisket, pork belly, kumara 32
Dough boys, watercress
- 180g Northland Black Angus eye fillet, Maori potatoes 42
Market greens, Paris butter GF
- 350g Australian Carrara Wagyu rump 5+ score 49
Beer battered fries, peppercorn sauce
- Market greens VG 9
- Glazed carrots, miso butter V 8
- Mixed salad, micro herbs, sherry vinegar dressing VG 8
Maori potatoes VG 8
- Roasted kumara, garlic, rosemary VG 10
- Shoestring fries VG 8
- Beer battered fries VG 8
- Garlic bread V 7.5

DESSERTS

- Kaffir lime & lemongrass Panna cotta 14
Poached seasonal fruit
- Belgian chocolate pot, biscotti, whipped cream 14
(allow 10 minutes for cooking) V
- Toffee apple upside-down cake 14
Salted caramel brownie ice cream VG
- Kiwi Mess 14
- Kiwifruit, seasonal berries, cream, meringue V
- Local & NZ cheese plate V
Mahoe aged edam | Grinning Gecko Hātea (Whero) and (Mā)
Just Ewe Winsam farmhouse cheese | Kikorangi blue
Grinning Gecko brie
One cheese 18 | Two cheeses 22
- Duck Island ice cream 5 per scoop
Salted caramel & cacao crumb | Vanilla bean
Boysenberry cheesecake | Blackberry, sage & honey
Peanut butter caramel cookie
- Dairy free ice cream V 5 per scoop
Coconut caramel sesame | Every berry sorbet
Salted chocolate brownie

