

ENTREES

Chargrilled South Island octopus 22
Pickled spring vegetables, fried polenta, whipped potato GF

Fresh market fish stew 24
Clams, mussels, saffron, tomato, chilli, toasted ciabatta

Seared Hawke's Bay lamb salad 24
Asian herbs, cashew lime dressing GF

Grinning Gecko Halloumi & roasted cauliflower salad 18
Herb goddess dressing, paprika oil GF V

Artisan bread, oil, balsamic & dips V 14

MAINS

Beer battered fresh fish & chips 28
Mushy peas, tartare sauce

Crispy free range pork belly, kumara mash 38
Steamed broccoli, soy, ginger

Vegan salad, roasted peppers, kumara 28
Edamame beans, spiced pecan nuts, avocado & lime dressing GF VG
Add chargrilled Hawke's Bay lamb loin 38

Fresh market fish of the day 39

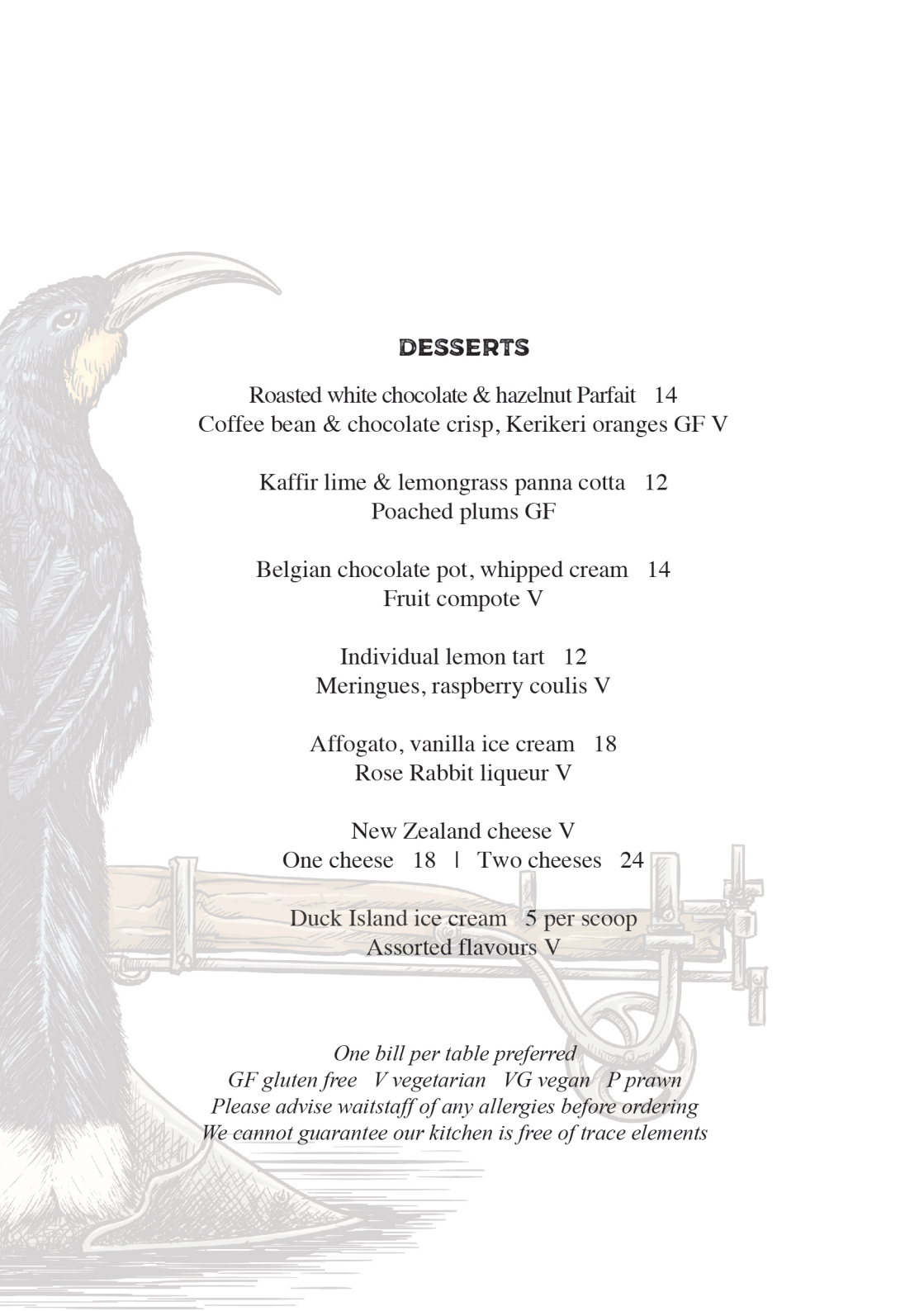
Buttermilk free range fried chicken burger 26
Slaw, pickle, mayonnaise, chilli sauce & fries

Aged Angus eye fillet 42
Potato & cauliflower Gratin, steamed market greens GF
Charcuterie sauce or Truffle butter

Please check our specials boards for daily specials

SIDES

Steamed seasonal greens GF V 8
Mixed salad, sherry dressing GF V 8
Asian slaw GF V 8
Garlic bread V 6.5
Steak fries, ketchup, aioli V 7.5



DESSERTS

Roasted white chocolate & hazelnut Parfait 14
Coffee bean & chocolate crisp, Kerikeri oranges GF V

Kaffir lime & lemongrass panna cotta 12
Poached plums GF

Belgian chocolate pot, whipped cream 14
Fruit compote V

Individual lemon tart 12
Meringues, raspberry coulis V

Affogato, vanilla ice cream 18
Rose Rabbit liqueur V

New Zealand cheese V
One cheese 18 | Two cheeses 24

Duck Island ice cream 5 per scoop
Assorted flavours V

One bill per table preferred
GF gluten free V vegetarian VG vegan P prawn
Please advise waitstaff of any allergies before ordering
We cannot guarantee our kitchen is free of trace elements