



SEAFOOD

Fresh oysters, natural or battered 4.5 ea
Northland oysters

Smoked fish, mascarpone herb cream, toast 22
House-smoked local fish

Fish cakes, agria potato, fresh herbs, panko crumb, mustard mayo 22
Market fish

Beer battered fish, steak fries, mushy peas, tartare sauce 30
Market fish

Catch of the day, preparation changes daily 42
Northland caught fish

PASTA

Our pasta is handmade by our Italian chefs

Tagliatelle, beef & pork ragù, parsley, parmesan 26
Northland beef, Freedom Farms pork

Rigatoni, creamy broccoli, pine nuts, kale, Kikorangi blue cheese V 26

SALADS & VEGETABLES

Quinoa, roasted cauliflower, kale, herb dressing VG
Entree 22 Main 34

Halloumi, beets, walnut, rocket V
Grimming Gecko halloumi
Entree 22 Main 34

Roasted brassica, buffalo feta, dukkah, orange & raspberry dressing V
Clevedon Valley buffalo feta
Entree 22 Main 34

Crispy field mushroom & truffle rice ball VG
braised lentils, kale, soy 32

DESSERT

Panna cotta, kaffir lime, lemongrass, poached plums GF 13

Baked chocolate pot, cream, fruit compote, biscotti 14
Belgian chocolate

Citrus steamed pudding, dukkah, orange syrup, salted chocolate 14

Affogato, choice of liqueur, espresso shot, vanilla ice cream 22

New Zealand cheese plate, fruit & crackers 9 per cheese
Mahoe aged edam Kikorangi blue Grimming Gecko brie

Artisan ice cream, biscotti 6 per scoop
vanilla strawberry & condensed milk blackberry, sage & honey
mango & passionfruit sorbet VG salted chocolate brownie VG

MEAT

Seared lamb sirloin, salad leaves, coriander, mint, chilli, lime, cashew nuts GF 24
Hawke’s Bay lamb

Chicken broth, rice noodles, coriander, chilli, bok choy 26
Free range chicken

Pork & fennel sausage, whipped potato, gravy, tobacco onions GF 28
Hawke’s Bay sausages

Pork belly, potato & brassica hash, apple cider sauce GF 38
Freedom Farms pork

Eye fillet steak sandwich, salsa verde, horseradish cream 24
Northland beef

SIDES

Garlic bread V 6.5

Steak fries, ketchup, aioli V 8

Artisan bread, virgin olive oil, balsamic & dips V 14

Side salad GF V 8

Seasonal slaw GF V 8

Steamed market greens, virgin olive oil GF V 9

One bill per table preferred
GF gluten free V vegetarian VG vegan Please advise waitstaff of
any allergies before ordering; we cannot guarantee our kitchen is free of trace allergens