

SEAFOOD

Fresh oysters, natural or battered 4.5 ea
Northland oysters

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

Crispy squid, rocket, preserved lemon mayo 22
South Island squid

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

PASTA

Our pasta is handmade by our Italian chefs

Tagliolini, garlic, chilli 24
parsley, rocket, virgin olive oil V

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

Squid ink spaghetti, clams, mussels, butter, lemon 32
parsley, virgin olive oil
Cloudy Bay clams



MEAT

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

Curried tahr, cardamom, turmeric, coriander, onions, garlic GF 34
Wild Southland alpine goat

Spatchcock chicken, lemon, thyme, garlic, bread pudding, harissa 36
Canterbury free range chicken

House-made duck sausage, parsnip, roast fennel, tamarillo GF 38
Canterbury duck

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

Eye fillet, hand cut chips, merchant sauce or sea urchin butter GF 42
Northland beef

SIDES

Garlic bread V 6.5
Artisan bread, virgin olive oil, balsamic & dips V 14
Jasmine rice V 6
Steak fries V 8
Whipped agria potato V 9
Kumara, garlic, rosemary V 9
Steamed market greens, virgin olive oil 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

SALADS & VEGETABLES

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

Halloumi, beets, walnut, rocket V
Grinning 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 and crackers, 9 per cheese
Mahoe aged edam Kikorangi blue Grinning Gecko brie

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

