

TO START

Garlic bread V 7

Artisan bread, balsamic virgin olive oil, homemade dips VG 14

ENTREE

Organic chicken liver pâté, toasted ciabatta, apple & grape chutney 18

Local tomato, buffalo mozzarella, basil, virgin olive oil, balsamic V GF 22

Pan fried halloumi, spiced roasted cauliflower, micro herbs, goddess dressing VG GF 22

House cured king salmon gravlax, pickled vegetables, creme fraiche GF 22

Grilled lamb loin, eggplant, tzatziki, flatbread 24

PASTA

Our pasta is handmade by our Italian chefs

Rigatoni, fresh seasonal vegetables, pesto, pine nuts, virgin olive oil V 28

Tagliatelle marinara, fresh fish, mussels, clams 30



MEAT

Sarsaparilla braised Angus beef short rib, peanut chilli butter, corn bread GF 36
Northland grass-fed beef

Pork belly, seasonal slaw, pickled apple, cashew nuts GF 38
Free range Waikato pork

Barbeque duck breast, red curry sauce, beans, lychee, kaffir lime, rice GF 40
Canterbury duck

Angus eye fillet, lyonnaise potatoes, steamed greens, house butter, merlot jus GF 42
Northland grass-fed beef

Merino lamb shoulder for two, hasselback potatoes, roasted cherry tomatoes, pan juices GF 68
Southern Alps lamb

SEAFOOD

Beer battered fresh market fish, steak fries, seasonal salad, tartare sauce 30
Northland line-caught fish

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

One bill per table preferred

*GF gluten free V vegetarian VG vegan Please advise waitstaff of
any allergies before ordering; we cannot guarantee that our kitchen is free of trace allergens*



PLANT BASED

Steak fries VG 8

Seasonal slaw V 9

Kumara, garlic, rosemary V GF 9

Steamed market greens, virgin oil V GF 9

Roasted cauliflower, herbed breadcrumbs V 9

Spiced pumpkin, cos lettuce, pomegranate, pine nuts, raspberry, beetroot VG 28

Beyond burger, tomato, lettuce, pickles, vegan mayo, fries VG 28

DESSERT

Panna cotta, kaffir lime, lemon grass, poached plums 14

Baked Belgian chocolate pot, cream, cherry compote, biscotti V 14

Plough & Feather Mess, coconut & yoghurt mousse, crushed meringue 14
white chocolate, raspberry & thyme bark, seasonal berries V

Artisan ice cream & biscotti 7 per scoop

Blackberry, honey & sage

Triple chocolate

Black Doris plum

Vanilla

Mango & passionfruit sorbet VG

Three cheese plate, fruit, chutney, crackers, toasted bread V 28

Affogato, choice of liqueur, shot of coffee, vanilla ice cream 18