

june 2022

for the table

house baked sourdough, brown butter 4pp
charcuterie plate, house pickles, sourdough 28
manchego croquettes, burnt honey 14

starter

fried halloumi from hohepa, pumpkin seed hummus, beetroot & hazelnut 24
raw fish, avocado, pickled orange peel, horseradish, nori 24
venison tartare, harissa mayo, pickled carrot, kumara chip 24
cream of artichoke soup, confit duck, apple 25

main

market fish, crayfish sauce, confit leek, fennel à la grecque 42
potato gnocchi, whipped ricotta, pumpkin, pine nuts 40
confit pork belly, celeriac, brussels sprouts, persimmon 42
beef fillet, café de paris butter, gratin potato, spinach, shiitake 45
lamb rump, almond cream, nduja, farro dolma 42

side

shoestring fries, parmesan & truffle oil 12
seeded mesclun salad, radishes, walnut & mustard vinaigrette 12
organic greens from petit jardin, brown butter, pangrattato 12

dessert & cheese

dark chocolate and pear financier, hazelnut ice cream, cacao nib 16
amaretti & espresso semifreddo, vanilla prunes 16
toasted coconut choux bun, caramelised white chocolate, rhubarb 16

craggy range sheep dairy blue, fruit paste & sourdough 18

please inform us if you have any dietary restrictions or allergies

we prepare our own wheat-free bread and most of our menu can be prepared gluten free, however we cannot guarantee the absence of gluten from our food.

we're focussed on using as much local and organic produce as possible, if you know where to get the good stuff, let us know

hawke's bay wines by the glass

		150ml	250ml	btl
NV	alpha domus 'cumulus' blanc de blanc, bridge pa	16		75
2021	te awanga 'wildsong' sauvignon blanc, mangatahi & te awanga	13	22	58
2021	lime rock, pinot gris, waipawa	14	24	68
2021	redmetal 'block five' albariño, bridge pa	17	29	84
2021	collaboration 'aurulent' chardonnay, havelock north & omahu	16	28	78
2017	alpha domus 'the batten' chardonnay, bridge pa	17	29	84
2021	jenny dobson 'patsy' rosé, bridge pa	14	24	68
2020	easthope family 'two terraces vineyard' gamay, maraekakaho	17	29	84
2013	osawa 'winemaker's collection' pinot noir, maraekakaho	21	34	98
2020	maison noire 'home block' syrah, waimarama	15	25	72
2019	trinity hill, syrah, giblett gravels	18	30	88
2019	zaria, merlot/cabernet franc, bridge pa	14	24	68
2018	paritua 'red', bridge pa	18	30	88

cocktails

yuzu fizz - east block 200 gin, yuzu cordial & shrub, sparkling wine				20
strawberry daiquiri - bacardi ocho reserva, strawberry and lime				19
tamarillo margarita - blanco tequila, lime, fresh tamarillo & cointreau				18
lemon icepick - early grey vodka, limoncello, honey				18

classic cocktails available upon request

beer & cider

heineken lager	tap			10
panhead 'sandman' hazy pale ale, upper hutt	tap			12
brave brewing 'tiger milk' ipa, hastings	330ml			12
parrot dog 'birdseye' hazy ipa, wellington	330ml			12
tuatara apa, wellington	330ml			12
zeelandt 'four stroke' pacific pale ale, eskdale	330ml			12
tuatara pilsner, wellington	330ml			12
zeelandt 'black monk' schwarzbier, eskdale	330ml			12
three wise birds 'bach life' cider, hastings	330ml			12
paynters 'qyte plummy' cider, hastings	330ml			12
garage project 'white mischief' peach sour, 2.9%, te aro	330ml			12
garage project 'fugazi' hoppy session ale, 2.2%, te aro	330ml			12
heineken zero	330ml			8

non-alcoholic

house-made yuzu shrub or limeade				8
apple mule - cinnamon apple juice, lime, orgeat & ginger beer				10
keri orange, cranberry, tomato juice or poppa pete's organic apple juice				6
coke, coke no sugar, soda, ginger ale				6
fevertree ginger beer, indian tonic water or lemonade				6
parkers still or sparkling water	330ml/1L			5/10