

july 2021

**for the table**

house baked sourdough, brown butter 4pp

charcuterie plate, house pickles, sourdough 28

manchego croquettes, burnt honey 12

oysters, shucked to order, chardonnay vinegar & lemon 5ea

**starter**

fried halloumi from hohepa, beetroot, hazelnut & tabbouleh 20

raw fish, avocado, orange, horseradish & crispy shallots 22

venison tartare, harissa mayonnaise, pickled carrot 21

duck & pistachio terrine, quince and pear relish, pickles, sourdough 23

**main**

market fish, farro & crayfish risotto, leek, hollandaise 39

agria potato gnocchi, roast cauliflower, gorgonzola, walnut 38

roast chicken breast, truffled potato, collard greens 39

beef sirloin, gratin potato, shiitake bordelaise 40

te mana lamb rack & rump, almond, nduja, charred cabbage 40

**side**

shoestring fries, parmesan & truffle oil 10

organic greens from petit jardin, preserved lemon, pine nuts 9

mesclun salad, herbs & radishes, chardonnay vinegar dressing 9

warm pumpkin & grilled pepper salad, kumara, feta, dukkah 10

**dessert & cheese**

dark chocolate mousse, tamarillo, gingerbread ice cream 16

amaretti & espresso semifreddo, vanilla prunes 15

warm apple and rhubarb pudding, roast white chocolate custard 16

craggy range sheep dairy manchego, 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

wines by the glass		150ml	250ml	btl
2019	alpha domus 'cumulus' blanc de blancs, bridge pa	16		75
2019	big bunch, sauvignon blanc, mangatahi	11	18	52
2018	petane 'hau hau block' pinot gris, eskdale	14	24	70
2018	jenny dobson, fiano, bridge pa	14	24	68
2018	paritua 'stone paddock' chardonnay, bridge pa	12	20	55
2020	collaboration 'aurulent' chardonnay, havelock north & omahu	15	25	72
2020	jenny dobson 'patsy' rosé, bridge pa	14	24	68
2019	easthope family 'two terraces vineyard' gamay, maraekakaho	16	26	80
2013	osawa 'prestige collection' pinot noir, maraekakaho	18	30	88
2020	organised chaos, syrah, paki paki	14	24	68
2019	maison noire 'home block' syrah, waimarama	15	25	72
2018	zaria 'lesley's vineyard' merlot, bridge pa	14	24	68
2018	quarter acre 'section', havelock north	16	26	78

#### cocktails

gimlet - grey goose vodka, fresh lime, tahitian lime cordial	18
yuzu sour - east block 200 gin, lemon, yuzu cordial, maraska, egg white	18
mandarin margarita - espolon tequila, lemon, fresh mandarin & cinnamon	18
penicillin - monkey shoulder scotch, lemon, honey & ginger	18

*classic cocktails available upon request*

#### beer & cider

heineken lager	tap	10
urbanaut 'newtown' hazy ipa, auckland	tap	12
brave brewing 'tiger milk' ipa, hastings	330ml	12
tuatara apa, wellington	330ml	12
tuatara pilsner, wellington	330ml	12
deep creek 'lotus' pale ale, silverdale	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 limeade or citrus soda		6
keri orange, cranberry or tomato juice		6
norton road organics apple juice		6
coke, coke no sugar, soda, ginger ale		6
fevertree ginger beer, tonic water or lemonade		6
parkers still or sparkling water	330ml/1L	5/10