

october

for the table

house baked sourdough, brown butter 5pp
 chicken liver pate, madeira jelly, potato crisps 18
 manchego croquettes, burnt honey 16
 oysters, shucked to order, chardonnay vinegar 6ea

starter

raw fish, avocado, mandarin, daikon, charred shallot & ginger ponzu 30
 cheddar, onion & celeriac tart, sorrel, balsamic 28
 pork belly, carrot & apple remoulade, nduja, watercress 30

main

ricotta, fennel & leek agnolotti, asparagus, almond, beurre blanc 44
 confit duck leg, chicken sausage, vanilla parsnip cream, tamarillo 48
 market fish, smoked fish & bacon XO, swede, szechuan pork broth 46
 lamb loin, slow cooked belly, sunchoke, te mata mushrooms 48

500g beef chateaubriand to share, chimichurri, soubise, rösti chips 120

side

mesclun salad, pickled citrus peel, feta, pumpkin seed 16
 greens from petit jardin, garlic butter, pangrattato 16
 shoestring fries, truffle oil & parmesan 16

dessert & cheese

flourless chocolate cake, whiskey cream, tangelo sorbet 20
 croissant bread and butter pudding, vanilla ice cream, stout caramel custard 20
 tiramisu choux bun, warm coffee caramel 20
 craggy range sheep dairy vintage danbo, fruit paste & sourdough 22

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.

wine by the glass		150ml	250ml	btl
NV	alpha domus ‘cumulus’ blanc de blancs, bridge pa	18		80
2019	margrain en rose methode traditionnelle, martinborough	22		110
2022	maxim wines, ‘honour amongst thieves’ chenin blanc, gisborne	14	26	60
2023	bohemian ‘the poet’ pinot gris, omahu	14	26	64
2024	wairiki ‘grace’ white pinot, maraekakaho	16	28	74
2020	3sixty2 sauvignon blanc, marlborough	16	28	74
2022	beach house chardonnay, ohiti, gimblett gravels	14	26	64
2023	wairiki ‘the matriarch’ chardonnay, maraekakaho	18	30	86
2024	collaboration ‘aurulent’ chardonnay, havelock north, omahu	20	34	94
2023	smith and sheth ‘cru heretaunga’, bridge pa, omahu, mangatahi	20	34	96
2024	zaria rose, bridge pa	14	26	64
2024	chateau garage ‘lulu’ rose, gimblett gravels	18	30	86
2016	lime rock ‘kota’ pinot noir, waipawa	16	28	70
2013	lime rock ‘white knuckle hill’ pinot noir, waipawa	20	34	110
2021	little x syrah, ohiti	14	26	60
2024	herringbone syrah, bridge pa	16	28	82
2024	paritua syrah, bridge pa	20	34	98
2021	redmetal, merlot/cabernet franc, bridge pa	16	28	74
2021	beachhouse, cab malbec, gimblett gravels	16	28	74
2021	paritua ‘red’, cab sauv/merlot/cab franc, bridge pa	20	34	98

cocktails

nigori margarita – espolon reposado tequila, nigori sake, cointreau, lime	20
elderflower drop – vodka, st germain, cointreau, lemon	20
army navy – humdinger citrus gin, lemon, orgeat, angostura bitters	20
amaretto sour – amaretto, lemon, sugar, aquafaba, angostura bitters	20

beer & cider

heineken lager	tap	10
brave brewing ‘tigermilk’ ipa, hastings	330ml	14
brave brewing ‘bottle rocket’ xpa, hastings	330ml	14
parrotdog ‘birdseye’ hazy ipa, wellington	330ml	14
tuatara, hazy pale ale, wellington	330ml	14
emersons pilsner, dunedin	330ml	14
behemouth ‘half way down’ lager, auckland	330ml	14
panhead ‘blacktop’ stout, wellington	330ml	14
paynters ‘the alchemist’ apple cider, hastings	330ml	14
peckham’s boysenberry cider, upper moutere	330ml	14
peckham’s elderflower cider, upper moutere	330ml	14
urbanaut ‘jaco’ hazy pale ale, 2.5%, auckland	330ml	12
garage project ‘fugazi’ hoppy session ale, 2.2%, te aro	330ml	12
parrotdog ‘watchdog’ non-alc ipa, 0.5%, wellington	330ml	12
heineken zero	330ml	8

non-alcoholic

cranberry floss - non-alcoholic plum wine, cranberry, apple & lemon	10
apple, orange, cranberry or tomato juice	6
coke, coke no sugar, lemonade, soda, ginger ale	6
fevertree indian tonic water, ginger beer	6