

june

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, choko, charred shallot & ginger ponzu 28
pumpkin risotto, sorrel, feta, persimmon, pine nut 28
wild venison tartare, adobo, pickled carrot, sunchoke 28

main

te mata mushrooms, cauliflower, sauerkraut, cashew & mushroom sauce 44
duck breast, chicken sausage, salt-baked celeriac, quince 48
market fish, smoked fish gratin, leek, fennel, tartare beurre blanc 46
lamb loin, braised lamb croquette, parsnip cream, yam, olive, date 48

matangi beef short rib to share, braised shallots, kale, rösti chips 105

side

mesclun salad, pear, blue cheese, candied walnuts 16
grilled broccoli and brussel sprouts, ajo blanco, preserved lemon 16
shoestring fries, truffle oil & parmesan 16

dessert & cheese

flourless chocolate cake, whiskey cream, mandarin sorbet 20
vanilla semifreddo, rhubarb, strawberry granita, rosé jelly 20
tiramisu choux bun, warm coffee caramel 20
craggy range sheep dairy blue cheese, 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
2023	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	paritua syrah, bridge pa	20	34	98
2021	redmetal, merlot/cabernet franc, bridge pa	16	28	74
2020	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, egg white, angostura bitters	20

beer & cider

heineken lager	tap	10
sunshine brewery stockies hazy ipa, gisborne	tap	12
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, soda, ginger ale	6
fevertree indian tonic water, lemonade, ginger beer	6