

AUGUST

For the table

House baked sourdough, brown butter
Gougères, parmesan custard, mortadella

Entrees

Raw fish, avocado, sorrel, mandarin, charred ginger ponzu
Fried halloumi, pine nut tabouli, hot honey, beetroot, garlic yoghurt
Rare seared wild venison, shitake, macadamia, sunchoke

Mains

Market fish, curry butter sauce, mussels, cauliflower, broccoli
Pork fillet, confit belly, celeriac, cider poached apple, witloof
Lamb rump, merguez, carrot, braised greens

Sides

Mesclun salad, pickled citrus peel, feta, pumpkin seed
Shoestring fries, truffle oil & parmesan

Dessert

Baked chocolate mousse, tamarillo, hazelnut ice cream
Financier, miso caramel, pear, honey meringue, vanilla ice cream

*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

NV	Alpha Domus ‘cumulus’ blanc de blancs, Bridge Pa	18		80
2019	Margrain en rose methode traditionnelle, Martinborough	22		110
2024	Maxim Wines, ‘nothing ventured’ chenin blanc, Hawkes Bay	14	26	60
2025	Squawking Magpie ‘phoebe’ pinot gris, Gimblett Gravels	14	26	66
2025	Wairiki ‘grace’ white pinot, Maraekakaho	16	28	74
2025	Astrolabe sauvignon blanc, Marlborough	16	28	74
2024	Beach House chardonnay, Ohiti, Gimblett Gravels	14	26	64
2025	Wairiki ‘the matriarch’ chardonnay, Maraekakaho	18	30	86
2024	Collaboration ‘aurulent’ chardonnay, Havelock North, Omahu	20	34	94
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
2020	Wairiki ‘the redeemer’ pinot noir, Maraekakaho	24	42	122
2021	Little x Syrah, Ohiti	14	26	68
2024	Herringbone syrah, Bridge Pa	16	28	82

Non-alcoholic wine alternative

Non3	toasted cinnamon & yuzu	18	30	90
Non1	salted raspberry & chamomile (sparkling)	18	30	90

Cocktails

	Nigori margarita – espolon reposado tequila, nigori sake, cointreau, lime			20
	Elderflower drop – vodka, elderflower, cointreau, lemon			20
	Brown butter old fashioned – brown butter bourbon, ginger syrup, bitters			20
	Rhubarb bramble – gin, chambord, house rhubarb syrup, lemon			20

Beer & cider

	Heineken lager	tap		10
	Brave brewing ‘tigermilk’ ipa, Hastings	tap		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
	Brewmoon ‘waipara’ new england ipa , Amberley	330ml		14
	Black duck stout, Hawkes Bay	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