

SEPTEMBER

For the table

House baked sourdough, brown butter 5pp
 Chicken liver pate, tamarillo relish, brioche 20
 Manchego croquettes, burnt honey 16
 Oysters, shucked to order, chardonnay vinegar 6ea

Entrees

Raw fish, avocado, sorrel, mandarin, charred ginger ponzu 30
 Fried halloumi, pine nut tabouli, hot honey, beetroot, garlic yoghurt 30
 Rare seared wild venison, shitake, macadamia, sunchoke 32

Mains

Potato gnocchi, stracciatella, butternut, currant & pistachio 44
 Pork fillet, confit belly, celeriac, cider poached apple, witloof 48
 Market fish, curry butter sauce, mussels, cauliflower, broccoli 46
 Lamb rump, merguez, carrot, braised greens 48

Sides

Mesclun salad, pickled citrus peel, feta, pumpkin seed 16
 Green beans and leafy greens, garlic butter, pangrattato 16
 Shoestring fries, truffle oil & parmesan 16

Dessert & Cheese

Baked chocolate mousse, tamarillo, hazelnut ice cream 24
 Financier, miso caramel, pear, honey meringue, vanilla ice cream 24
 Our favourite cheeses, fruit paste & sourdough 24/32

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	
NV	Alpha Domus ‘cumulus’ blanc de blancs, Bridge Pa	18		80
2019	Margrain en rose methode traditionnelle, Martinborough	22		110
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, Omaha	20	34	94
2023	Smith and Sheth ‘cru heretaunga’, Bridge Pa, Omaha, 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
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
Mulled wine negroni – verdigris gin, mulled wine syrup, blood orange campari	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
Sawmill hazy pale ale, Auckland	330ml	14
Emersons pilsner, Dunedin	330ml	14
Behemouth ‘half way down’ lager, Auckland	330ml	14
Brewmoon ‘waipara’ new england ipa , Amberley	330ml	14
Cassels milk stout, Christchurch	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
Sawmill ‘bare beer’ non-alc pa, 0.5%, Auckland	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