

january

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 & beetroot tart, sorrel, balsamic 28
slow cooked pork belly, paua, shitake, golden raisin & capers 30

main

sweetcorn, ricotta & truffle tortellini, parmesan foam, pinenuts 44
confit duck leg, chicken sausage, vanilla parsnip cream, cherries 48
market fish, tomato XO, chicken dashi, bok choy & aubergine 46
lamb loin, rolled with apricot, garlic & parsley stuffing, carrot, pistachio 48

matangi beef short rib to share, te mata mushrooms, black garlic bearnaise, rösti chips 105

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, px sherry cream, raspberry sorbet 20
coconut crème caramel, blueberry glaze, fig leaf ice cream 20
lemon & chamomile cake, strawberry sorbet, yoghurt meringue 20
craggy range sheep dairy te mata blue, fruit paste & sourdough 22

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
2025	squawking magpie ‘phoebe’ pinot gris, gimblett gravels	14	26	66
2024	wairiki ‘grace’ white pinot, maraekakaho	16	28	74
2020	3sixty2 sauvignon blanc, marlborough	16	28	74
2024	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
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	24	42	122
2019	ash ridge ‘estate’ syrah, bridge pa	14	26	64
2024	herringbone syrah, bridge pa	16	28	82
2023	redmetal, merlot/cabernet franc, bridge pa	16	28	74

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, 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	‘tiger milk’ ipa, hastings	330ml		14
brave brewing	‘bottle rocket’ xpa, hastings	330ml		14
parrot dog	‘birdseye’ hazy ipa, wellington	330ml		14
tuatara	hazy pale ale, wellington	330ml		14
emersons	pilsner, dunedin	330ml		14
behemoth	‘half way down’ lager, auckland	330ml		14
brew moon	‘waipara’ new england ipa , amberley	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
parrot dog	‘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
kombucha	green tea or hibiscus			8
apple, orange, cranberry	or tomato juice			6
coke, coke no sugar, lemonade, soda, ginger ale				6
fevertree	indian tonic water, ginger beer			6