

MENU _____

Marinated olives _____ 8.5

Buttermilk fried chicken – Sweet & sour
pickles & roast pepper mayo _____ 15

Goat's cheese croquettes – Quince & wild leaf
salad _____ 19

Fish tacos – Pickled cabbage, chickpea,
spinach & feta _____ 16/24

Fried chicken tacos – Kimchi & salsa
_____ 16/24

Duck liver parfait – Apple cider syrup, almond
crumb & sourdough _____ 14

Lamb meatballs – Tomato ragu, olive,
parmesan & sourdough _____ 18

Beef burger – Sourdough bun, lettuce,
mustard, cheddar, shoestring fries _____ 25

Bouillabaisse – Market fish, shellfish, fennel,
saffron broth, sourdough _____ 32

SIDES _____

Hand cut chunky chips, aioli & ketchup ____ 11

Shoestring fries, lemon aioli _____ 9



PLATTERS _____

Charcuterie – Artisan cured meats 100g,
rilette, cornichons, mustard & sourdough _20

Antipasti Platter – Cured meats 100g, NZ
cheese, duck liver parfait, honey, pickles,
mustard & sourdough toasts _____ 40

CHEESE _____

Artisan local cheese board – Honey by the sea
Honeycomb, walnuts, crackers & sourdough
toast _____ 18/28/38

- Brie de Moutere – is firm, smooth & creamy from
A2 cow's milk of Little River Estate, Moutere, Nelson

- Goat Maasdam – pasteurized, salty, buttery,
fudgy texture from Onewhero, North Waikato

- Tasman Blue – mild, annatto, creamy, rich & spice
notes of Little River Estate, Moutere, Nelson

SWEET _____

Banana cream pie – Cardamom custard,
caramelised banana, vanilla wafer _____ 14.5

Affogato – Espresso coffee, salted caramel ice
cream & almond toffee _____ 13

Homemade ice cream by the scoop _____ 4

Please let us know if you have any allergies. Gluten free available.
