

MENU _____

Goat's Cheese croquettes – Rocket, truffle aioli & balsamic glaze _____ 23

Broccolini & asparagus – Pine nut pesto, coconut yoghurt _____ 15

Stracciatella – Anchovy, sundried tomato, spring herbs & sourdough _____ 21

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

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

Fried chicken tacos – Spinach, roasted red pepper, ricotta & salsa _____ 16/24

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

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

Steak Frites – Maître d'hôtel butter, shoestring fries & jus _____ POA

SIDES _____

Hand cut chunky chips, aioli & ketchup ____ 11

Shoestring fries, lemon aioli _____ 9

TO SHARE _____

Marinated olives _____ 8.5

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

Duck liver parfait – Apple cider gel, almond crumb & sourdough _____ 15

Charcuterie – Artisan cured meats 100g, rillettes, 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 – Honeycomb, walnuts & sourdough toast _____ 18/28/38

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

- *Black Tie – Goat's cheese rolled in vine ash from Martinborough*

- *Mahoe Blue – Semi-firm, creamy and mouth-watering blue cheese of the Bay of Islands*

SWEET _____

Mango cream pie – Cardamom custard, fresh pineapple, vanilla wafer _____ 14.5

Affogato – Espresso, salted caramel, ice cream & praline 13__ + Frangelico _____ 8

Sambuca ice cream 9__ + Baileys _____ 8

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