

MENU _____

Garlic Tiger prawns, smoked chorizo, paprika,
lemon & sourdough _____ 17.5

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

Fish tacos – Spinach, pickled cabbage,
chickpea, taco sauce & feta _____ 16/24

Confit duck tacos – Garlic shoots, sherry
pickled cabbage, hoisin & coriander ____ 16/24

Duck liver parfait – Beetroot chutney, almond
crumb, pickles & sourdough _____ 15

Goat's Cheese croquettes – Rocket, toasted
almonds & verjuice dressing _____ 18.5

Broccolini & asparagus – Pea pesto, pine nuts,
smoked shallot, coconut yoghurt _____ 15

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

Steak Frites – 250g Sirloin Angus cross, Café
de Paris butter, shoestring fries & jus _____ 32

SIDES _____

Hand cut chunky chips, aioli & ketchup ____ 11

Shoestring fries, lemon aioli _____ 9

TO SHARE _____

House marinated olives _____ 8.5

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 – 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 – Goats cheese rolled in vine ash of
Martinborough*

- *Tasman Blue – Semi-firm, creamy and mouth-
watering blue cheese of Nelson*

SWEET _____

Spiced cotton cake – Lemon cream cheese,
walnut, carrot _____ 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.
