



# MENU

## ENTREES

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Wholemeal linseed & walnut bread (V)  
whipped butter \$6 / extra virgin olive oil & balsamic \$7.5

Torn buffalo mozzarella, tomato, balsamic, toast (V) \$28

Grilled prawns, chilli vinegar, wakame \$27.5

Charcuterie plate - pork & duck terrine, chicken liver parfait, prosciutto,  
cranberry chutney, cornichon, mustard, toast, crackers \$35.5

## MAINS

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Beer battered fish & chips, fennel salad, gribiche \$31

Rothko burger, grilled beef, smoked pork belly bacon, beetroot jam, fries \$30

Gnocchi, heirloom tomato, olive, dill, parmesan (V) \$29

Confit Mt Cook salmon, cucumber gazpacho, radish, nduja oil \$40

250gm Pure Angus scotch fillet, broccolini, Sculptureum jus,  
café de paris, fries \$50

## SIDES

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Matakana salad leaves, preserved lemon dressing (V) \$14

Fries, garlic aioli (V) \$9.5

Our dishes may contain allergens that are not noted on the menu, please advise your  
waiter of any allergies or dietary requirements.

Please note we charge a 2.5% surcharge for all credit and paywave transactions.