



MENU

SNACKS



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

ENTREE



Torn buffalo mozzarella, torched fig, crouton, balsamic (V) \$28
Tuna crudo, strawberry tea consommé, kimchi cucumber, coconut \$25
Crayfish salad, buttermilk, walnut, horseradish, brioche crumb \$41
Grilled prawns, chilli vinegar, wakame \$27.5
Charcuterie plate - pork & duck terrine, chicken liver parfait, prosciutto,
cranberry chutney, cornichon, mustard, toast, crackers \$35.5

MAIN



Beer battered fish & chips, fennel salad, gribiche \$31
Rothko burger, grilled beef, smoked pork belly bacon, beetroot jam, fries \$30
Beetroot ravioli, pickled beetroot, balsamic, poppy seed (V) ent \$25 / main \$31
Gnocchi, scallop, tomato, dill, speck crumb \$39.5
Confit Mt Cook salmon, cucumber gazpacho, radish, nduja oil \$40
Roasted pork loin, sweetcorn succotash, chermoula, labneh \$38

ROTHKO GRILL



All items served with our Sculptureum jus, thick cut fries, charred
broccolini and choice of butter
Hawkes Bay lamb rump \$45
Handpicked skirt steak 250gm \$37
Pure Angus scotch fillet 250gm \$50
House made butters: café de paris or salsa verde

SIDES



Matakana salad leaves, preserved lemon dressing (V) \$14
Heirloom tomato, basil, balsamic, togarashi (V) \$16
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.