

MENU

ENTREES

Ringawera sourdough, seaweed & black garlic butter (V)	\$7.5
Roasted artichoke & beetroot, kefir labneh, bean sprout, sesame, vermicelli (V)	\$28
Grilled prawns, chilli vinegar, wakame	\$27.5
Lamb tartare on toast, oyster mayonnaise, egg yolk cream, shallots	\$22
Charcuterie plate - pork & duck terrine, chicken liver parfait, prosciutto, cranberry chutney, cornichon, mustard, toast, crackers	\$35.5

MAINS

Beer battered fish & chips, fennel salad, gribiche	\$31
Wagyu beef burger, smoked pork belly bacon, beetroot jam	\$30
Gnocchi, shitake, olive, parmesan (V)	\$29
Mt Cook salmon, celeriac, sambucca, curry mesclun	\$45
Kurobuta pork chop, Pedro Ximenez, cashew, shishito pepper	\$45
Lake Ohau wagyu sirloin, egg yolk, ankake, shitake, leek	\$60

SIDES

Grilled broccolini, XO sauce, shallots, mint (V)	\$15
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.