

SPARKLING WINE BY THE GLASS

NV Laurent-Perrier Champagne AC	30
NV Nautilus Brut Marlborough	18
NV Vallformosa Cava DO	14

WHITE WINE BY THE GLASS - LISTED DRIER TO SWEETER

15 William Fèvre Chablis AC	20
17 Moulin de Gassac 'Guilhem' Pays d'Hérault IGP	9
17 Spy Valley Sauvignon Blanc Marlborough	9
14 Sculptureum 'Chagall' Chardonnay Matakana	12
14 Albert Boxler Pinot Blanc Alsace AC	19
15 Bott Geyl Pinot Gris Alsace AC	18
14 Nevis Bluff Pinot Gris Central Otago	12
16 Croix de Maunay Vouvray AC	10
17 Kumeu River Estate Pinot Gris Kumeu	15
17 Mt Edward Riesling Central Otago	14
15 Egon Müller Mosel QbA	28
17 Red Metal Rosé Hawkes Bay	11

RED WINE BY THE GLASS - LISTED LIGHTER TO FULLER BODIED

16 Amisfield Pinot Noir Central Otago	20
17 Mahi Pinot Noir Marlborough	15
16 Piron Brouilly AC	15
15 Bouley 'Clos des Chênes' Volnay 1er Cru AC	48
13 Sculptureum 'Cezanne' Syrah Matakana	14
14 Sculptureum 'Barrier' Merlot & Cab Franc Matakana	9
13 Sculptureum 'Rodin' Cab Franc & Merlot Matakana	15
15 La Multa Garnacha Calatayud DO	9
16 La Nerthe 'Les Cassagnes' Côtes-du-Rhône Villages AC	17
16 Bouïssiere Gigondas AOP	25
16 Charbonnière Châteauneuf du Pape AOP	31
Protected by the Coravin Wine System	

BOTTLED BEER & CIDER

Heineken	9.0
Hallertau Pilsnah	9.0
Sawmill XPA	12.0
Hallertau Maximus IPA	11.0
Liberty Citra IPA	19.0
8 Wired 'Tropidelic' Pale Ale	9.5
McLeods 'Paradise' Pale Ale	9.5
McLeods Brown Porter	10.0
Hallertau Porter Noir (500ml)	25.0
Sawmill Chocolate Stout (500ml)	17.0
Sawmill Weizenbock (500ml)	17.0
Hallertau Cider	9.0

ALCOHOL FREE - ORGANIC & FAIR TRADE

Karma Cola, Lemmy Lemonade, Gingerella	6.0
Monsoon Sparkling Ginger Beer w Lemon Grass	5.0
Daily Organics Kombucha	6.5

ALCOHOL FREE - JUICEY LUCY

Orange, apple, cranberry, pineapple, tomato	5.0
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OYSTERS – SHUCKED TO ORDER

Mahurangi Bay - natural w shallot vinegar & lemon	4 ea
- buttermilk fried w spicy aioli	5 ea

CHARCUTERIE – SLICED TO ORDER

Prosciutto di Parma (50gms)	15
Salami Finocchiona (50gms)	14
Chorizo (50gms)	12
Wagyu bresaola (50gms)	15
Kitchen Charcuterie Selection (150gms)	40

STARTERS

Rye & linseed bread, daily butter	3pp
Free range pork rillettes	18
Leigh fish 'ceviche', avocado, almond milk, black rice	22
Jerusalem artichoke velouté, mushroom dumplings, confit yolk	16
Warm salad of kale, quinoa, currants, apple & chilli	17
Kumara tortellini w sage, hazelnuts & goats cheese	19

MAINS

Smoked kahawai & parmesan omelette	24
Grilled Leigh fish with citrus, capers & wakame	33
Housemade gnocchi w Matakana mushrooms, brassicas, aged cheddar	31
350gm Dry-aged scotch fillet, café de paris butter, jus	39
Beef cheek, creamed leeks, raisin, almond	35
Confit lamb shoulder (to share), gremolata & slow cooked local greens	69

VEGE

Shoestring potatoes w parmesan & truffle oil	12
Charred broccolini w soy butter	12
Local leaves, NZ parmesan, olive oil dressing	10
Yams roasted with maple syrup and Sculptureum vinegar	12

CHEESE

Bleu d'Auvergne (50gms)	12
Brebis Ossau Iraty Onetik (50gms)	14
Camembert Rustique (50gms)	14
Comte Reserve 12-18 months (50gms)	15
Kitchen Cheese Selection (150gms)	39

DESSERT

Burnt pav, roasted white chocolate, frozen raspberry	15
Rhubarb & custard 'crème brûlée'	15
'Perky nana' baked chocolate tart, caramelised banana	15

ROTHKO FEASTING – CHANGES DAILY MIN 3 GUESTS

2 courses	65pp
3 courses	80pp
4 courses	95pp