



Dinner (from 5pm till late)

TO START

Shared Bread and Dips Plate for two Three serving of dips	\$12
Shared Regional Tasting Platter for two Hot smoked salmon Wild venison Salami Local cheese	\$35
Seafood Chowder Served with garlic cheese toasted bread	\$17
Sticky Lamb Ribs 150g (DF) Pickled vegetables Mung beans Sticky chilli Asian Hoisin sauce	\$25
Kokoda (ko kon da) Chefs Origin Ceviche of locally sourced fish Coriander Cucumber Tomatoes Chillies Coconut milk Kumara	\$19
Sweet and spicy Confit duck salad (DF, GF) Confit duck leg Mixed salad greens Pickled vegetables Plum sauce Chilli duck dressing	\$22
Chicken Bao Buns Sriracha mayo Pickled cucumber Coriander KFC sauce	\$18
Spiced Roasted carrot and Quinoa Salad (GF, DF, V) Cumin Tomatoes Coriander Lemon juice Tahini & coconut yoghurt dressing	\$19
Jackfruit Bao Buns (2) Hosin glazed jackfruit Pickled vegetables Crispy salad greens	\$16

MAIN

Turmeric & Coconut Goat Curry from the Islands (DF, GF) Tender goat pieces Sticky coconut rice Tomato & cucumber salsa <i>Kahurangi Chardonnay</i> \$13	\$34
24-Hour Slow cooked glazed Beef short Ribs (DF) Horseradish mash Braised red cabbage BBQ sauce <i>Grey Ridge Pinot Noir</i> \$14	\$38
Sticky Lamb Ribs 250g (DF) Pickled vegetables Mung beans Sticky chilli Asian Hoisin sauce <i>Montford Merlot</i> \$14	\$34

Menu items are correct at time of publishing but may be subject to change. Bookings are essential- we are happy to cater for special dietary requirements (e.g. gluten free) - just let us know at the time of booking



Miso Glazed Organic Tofu Steak (V) \$32

Maple glazed baby carrots | Grilled green jackfruit | Butter squash

Grey Ridge Rosè \$14

Meatless Steak (Vegan/ GF) \$32

Smoked beetroot puree | Charred maple cabbage | Moilee sauce

Kahurangi Pinot Gris \$13

Potato and Pea Croquette w/ Roasted Portobello Mushroom (GF, V) \$28

Salad greens | Tomatoes | Coriander | Balsamic glaze | Lemon dressing

Pā Road Savignon Blanc \$15

FROM THE GRILL (Wine pairing available on request)

A selection of meat and fish served with complimentary serving of Confit potatoes, seasonal baby vegetables and a choice of selected puree and sauce.

Meat Selection

Eye Fillet 200g	\$41
Rib-Eye 300g	\$41
Lamb Rump 300g	\$41
Chicken Breast 250g	\$36
Confit Duck Leg 230g	\$38

Select your puree

Soubise puree | Smoked beetroot puree | Butter squash puree | Carrot puree

Select your Sauce

Red wine jus | Roast garlic jus | Peppercorn jus | Blue cheese sauce | Cranberry jus

Fish Selection

High Country Salmon 200g	\$39
Market Fish 220g	POA

Select your puree

Soubise puree | Smoked beetroot puree | Butter squash puree | Carrot puree

Select your Sauce

Blue cheese sauce | Coconut sauce | Moilee Sauce

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