



Lunch (from 12pm to 3pm)

TO SHARE

Shared Bread and Dips Plate	\$12
Three servings of dips	
Shared Regional Tasting Platter	\$35
Hot smoked salmon Wild venison Salami Local cheese	

MAIN

Seafood Chowder	\$17
Served with garlic & cheese toasted bread	
Bruschetta	\$14
Tomato Onion Feta Olive oil Balsamic glaze	
Chicken Bao Buns (2)	\$18
Sriracha mayo Pickled cucumber Coriander KFC sauce	
Kokoda (ko kon da) Chef's Origin	\$19
Ceviche of locally sourced fish Coriander Cucumber Tomatoes Chillies Coconut milk Fried kumara	
Chicken BLAT Sandwich	\$20
Turkish bread Bacon Lettuce Avocado Tomatoes Makikihi fries	
24-Hour Slow Cooked Glazed Beef Short Ribs	\$38
Horseradish mash Braised red cabbage BBQ sauce	
Sticky Lamb Ribs 250g	\$34
Pickled vegetables Mung beans Sticky chilli Asian Hoisin sauce	

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



Spiced Roasted Carrot and Quinoa Salad (V) **\$19**
Cumin | Tomatoes | Coriander | Lemon juice | Tahini & coconut yoghurt dressing

Jackfruit Bao Buns (2) **\$16**
Hosin glazed jackfruit | Pickled vegetables | Crispy salad greens

Potato and Pea Croquette w/ Roasted Portobello Mushroom (V) **\$24**
Salad greens | tomatoes | coriander | balsamic glaze | lemon dressing

Sides

Makikihi fries **\$8.5**

Duck fat roasted potatoes **\$8.5**

Maple roasted baby carrots w/ feta & pine nuts **\$8.5**

Pickled vegetable salad **\$8.5**

DESSERT

Dark Chocolate Fondant **\$15**
Raspberry gel | Cocoa Tuile | Mascarpone and date ice cream

Dark Chocolate Mousse (V) **\$14**
Cocoa nibs | Coconut blueberry cream | Chamomile

Rhubarb and Apple Crumble **\$14**
Poached rhubarb & apple | Pistachio praline | Chantilly cream

Baked Pineapple and Coconut Mousse (V) **\$14**
Poached berries | Passionfruit pulp | Mint | Orange candied zest

Affogato **\$14**
Vanilla ice cream | Kahlua | Espresso shot

Cheese Board to Share **\$25**
Selection of local cheese | Lavosh | Grape chutney | Honey walnuts

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