

All Day Dining

Served 11.30am - Close



Small Plates

Baked Ciabatta with Garlic Butter	8
Creamy Smoked Fish Chowder with Potatoes Bacon, Dill Oil + Sourdough + Oyster	12 4
'Ika Mata' Coconut Marinated Fish Tacos with Slaw • ▲	18
Orongo Bay Oysters	24/48
Beer Battered with Tartare Sauce ▲ Chardonnay Mignonette • ▲	
Snapper Sliders, Rocket, Japanese Mayo	17
Popcorn Cloudy Bay Clams Tartare Sauce, Lemon + Kaitia Fire Hot Sauce	15
Crayfish Brioche Roll , Watercress + Mayo	22
Salt & Pepper Calamari, Chilli, Lime, Coriander + Yuzu Mayonnaise • ▲	15
Sticky Lamb Ribs Alongside BBQ Sauce • ▲ Roasted Sesame Dressing	17
Southern Fried Chicken in Buttermilk + Chipotle Mayonnaise	17
Salad of Salt-roasted Beetroot, Watermelon Goats Cheese, Pine Nuts +Avocado • ▲	22

Sides

Chunky Street Fries	8
Rocket, Pear & Parmesan	8
Kumara Fries	9
Potato Skins, Bacon, Sour Cream + Cheese	8

Desserts

Whittaker's Dark Chocolate Terrine	13
Brown Sugar Pavlova•	13
Cinnamon Amaretto Brulee •	13
Affogato •	12
Trio of Ice Creams •	12

Big Plates

Green Lipped Mussels • ▲ in Coconut Milk, Ginger, Lemongrass & Coriander	22
Goats Cheese Mousse • Crushed Peas on Toasted Sourdough, Pea shoots, Olive Oil, Za'atar	18
Beer Battered Fish and Chips • ▲ with Tartare Sauce	28
House Smoked Salmon Open Sandwich • with Watercress + Dill Crème Fraiche	17
Poached Chicken Open Sandwich • with Cucumber, Tarragon & Japanese Mayo	17
Cheeseburger • Caramelised Onions, Bacon, Fried Egg, Dijon Mustard, Aioli & McClure's Pickle	15
Penne Pasta with Spinach, Zucchini, Basil and Taleggio Cheese	15
Tiger Prawns, Orecchiette Pasta Amaretto, Hazelnuts + Mascarpone	25
Poached Free-Range Chicken • ▲ Broccoli, Barley, Wild Rice, Seeds + Miso Dressing	18
Superfood Salad • ▲ Tri-Coloured Quinoa, Shredded Kale, Coriander, Tomatoes, Cucumber, Salted Ricotta, Black Turtle Beans, Toasted Seeds	18
Grilled Ora King Salmon • Spring Salad of Green Beans, Herbs + Green Goddess Dressing	25
Angus Scotch Fillet Steak• Potato Gnocchi, Spinach, Blue Cheese, Garlic Confit + Pancetta	35
Linguine + Steamed Cloudy Bay Tuatua's ▲ Miso, Chilli + Black Beans	22

• - Gluten free ▲ - Dairy Free

Any items marked with these symbols can be made gluten free or dairy free. Just let us know. Where gluten free bread is substituted there is a charge of \$2 per meal