

may 2024

for the table

house baked sourdough, brown butter 5pp
salami calabrese, lonza, gougeres & plum relish 18
manchego croquettes, burnt honey 16
oysters, shucked to order, chardonnay vinegar 5ea

starter

beetroot, stracciatella & onion tart, shiso, sunflower 28
raw fish, horseradish, cucumber, nashi pear & finger lime 28
venison carpaccio, shitake, macadamia, jerusalem artichoke 28
ricotta gnudi, prawn bolognese, prosciutto, cherry tomatoes 28

main

butternut agnolotti, swiss chard, pine nut agrodolce 44
market fish, confit leek, zucchini, saffron & mussel sauce 46
grilled pork loin & confit cheek, celeriac, quince, mustard 48
lamb loin, smoked sausage, almond ajo blanco, carrot & endive 48

ribeye to share, grilled peppers, confit garlic, gremolata & rosti chips 90

side

heirloom tomato & mesclun salad, cabernet vinaigrette 16
roasted brussel sprouts, sour cream & mortadella 16
shoestring fries, truffle oil & parmesan 16

dessert & cheese

choux bun, cheesecake mousse, blueberries, roasted white chocolate ice cream 20
muscovado crème caramel, stem ginger ice cream, feijoa granita 20
warm strawberry & rhubarb pudding, vanilla ice cream 20

craggy range sheep cheese, fruit paste & sourdough 22

please inform us if you have any dietary restrictions or allergies.

we prepare our own wheat-free bread and most of our menu can be prepared gluten free, however we cannot guarantee the absence of gluten from our food.

wine by the glass

	150ml	250ml	btl
NV alpha domus 'cumulus' blanc de blancs, bridge pa	18		80
2019 clos marguerite methode traditionnelle rose, marlborough	20		100
2022 maxim wines, 'honour amongst thieves' chenin blanc, gisbourne	15	27	65
2023 bohemian 'the poet' pinot gris, omahu	16	28	68
2019 3sixty2 sauvignon blanc, marlborough	16	28	74
2022 collaboration 'aurulent' chardonnay, havelock north & omahu	18	30	80
2021 oblix, chardonnay, gimblett gravels	18	30	82
2021 wairiki 'the matriarch' chardonnay, maraekakaho	20	34	86
2022 supernatural, 'the green glow' muscat/marsanne, gisborne	20	34	96
2023 maxim wines 'heartlight' rose, te awanga	16	28	68
2023 chateau garage 'lulu' rose, gimblett gravels	18	30	86
2016 lime rock 'kota' pinot noir, waipawa	16	28	70
2020 little x syrah, ohiti	16	28	68
2021 paritua syrah, bridge pa	20	34	98
2019 beachhouse, cab malbec, gimblett gravels	16	28	68
2021 zaria, merlot/ cab franc, bridge pa	16	28	70
2020 paritua 'red', cab sauv/merlot/cab franc, bridge pa	18	30	90

cocktails

honey margarita - espolon reposado tequila, lime, lemon, honey			20
elderflower drop - vodka, st germain, cointreau, lemon			20
negroni spritz - negroni mix, alpha domus 'cumulus', aperol, orange			20
army navy - humdinger citrus gin, lemon, oregat			20
amaretto sour - amaretto, lemon, sugar			20

beer & cider

heineken lager	tap		10
sunshine brewery pilsner, gisbourne	tap		12
brave brewing 'tigermilk' ipa, hastings	330ml		14
brave brewing 'bottle rocket' xpa, hastings	330ml		14
parrot dog 'birdseye' hazy ipa, wellington	330ml		14
tuatara, hazy pale ale, wellington	330ml		14
emersons 'super quench' pacific pilsner, dunedin	330ml		14
behemoth 'half way down' lager, auckland	330ml		14
panhead 'blacktop' stout, wellington	330ml		14
paynters 'the alchemist' apple cider, hastings	330ml		14
peckham's boysenberry cider, upper moutere	330ml		14
peckham's elderflower cider, upper moutere	330ml		14
urbanaut 'jaco' hazy pale ale, 2.5%, auckland	330ml		12
garage project 'fugazi' hoppy session ale, 2.2%, te aro	330ml		12
urbanaut 'little rock' ipa, <0.5%, auckland	330ml		12
heineken zero	330ml		8

non-alcoholic

elderflower collins			10
apple, orange, cranberry or tomato juice			6
coke, coke no sugar, soda, ginger ale, ginger beer			6
fevertree indian tonic water or lemonade			6