

october 2024

for the table

house baked sourdough, brown butter 5pp
chicken liver pate, madeira jelly, potato crisps 18
manchego croquettes, burnt honey 16
oysters, shucked to order, chardonnay vinegar 5ea

starter

beetroot, burrata & onion tart, pomegranate, shiso, sunflower 28
raw fish, avocado, blood orange, horseradish, crispy shallots 28
grilled octopus, chickpea cream, preserved lemon, pumpkin seed 28
wild venison tartare, harissa, pickled carrot, jerusalem artichoke 28

main

ricotta & spinach ravioli, truffle butter, pumpkin, hazelnut agrodolce 44
market fish, smoked fish gratin, white asparagus, broad beans, tartare beurre blanc 46
nduja stuffed pork fillet, celeriac, turnip, golden raisin relish 48
lamb loin, confit shoulder, romesco, sesame, kale & carrot 48

braised beef short rib to share, kohlrabi, gremolata, confit garlic & rosti chips 100

side

mesclun salad, cherry tomatoes, cabernet vinaigrette 16
asparagus, brown butter, pistachio pangrattato 16
shoestring fries, truffle oil & parmesan 16

dessert & cheese

flourless chocolate cake, whiskey cream, blood orange sorbet 20
tamarillo & hazelnut financier, muscovado ice cream 20
tiramisu choux bun, warm coffee caramel 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, gisborne	14	26	60
2023 bohemian 'the poet' pinot gris, omahu	16	28	64
2019 3sixty2 sauvignon blanc, marlborough	16	28	74
2023 wairiki 'the matriarch' chardonnay, maraekakaho	18	30	86
2023 collaboration 'aurulent' chardonnay, havelock north, omahu	20	34	90
2021 smith and sheth 'cru heretaunga', bridge pa, omahu, mangatahi	20	34	96
2023 maxim wines 'heartlight' rose, te awanga	14	26	60
2023 chateau garage 'lulu' rose, gimblett gravels	18	30	86
2016 lime rock 'kota' pinot noir, waipawa	16	28	70
2013 lime rock 'white knuckle hill' pinot noir, waipawa	20	34	110
2021 little x syrah, ohiti	14	26	60
2021 paritua syrah, bridge pa	20	34	98
2021 easthope syrah, mangatahi	20	34	100
2022 zaria, merlot, bridge pa	14	26	64
2020 beachhouse, cab malbec, gimblett gravels	16	28	72
2020 paritua 'red', cab sauv/merlot/cab franc, bridge pa	18	30	90

cocktails

nigori margarita - espolon reposado tequila, nigori sake, cointreau, lime			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, orgeat, angostura bitters			20
amaretto sour - amaretto, lemon, sugar (egg white)			20

beer & cider

heineken lager	tap		10
tuatara hazy pale ale, wellington	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
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
parrot dog 'watchdog' non-alc ipa, 0.5%, wellington	330ml		12
heineken zero	330ml		8

non-alcoholic

cranberry floss - non-alcoholic plum wine, cranberry, apple & lemon			10
apple, orange, cranberry or tomato juice			6
coke, coke no sugar, soda, ginger ale			6
fevertree indian tonic water, lemonade, ginger beer			6