

# small plates

- 5pm onwards

## WITLOOF TACOS 15.6

- with beetroot and black bean falafel, tahini slaw, coconut yoghurt dressing and microgreens [VE, DF, GF]

## LOADED HUMMUS 14.0

-with olive oil, cherry tomatoes, fresh basil and house flatbread [V]

## EYE FILLET YORKSHIRES 17.8

- eye fillet of beef, horeseradish cream and miniture Yorkshire puddings

## PAN-SEARED PORK BELLY, APPLE AND PROSCUITTO TERRINE 17.5

- with melba toasts, sweet and sour date syrup and a petite salad [DF]

## YELLOW TAIL KING-FISH CRUDO 16.7

- with cucumber consomme', Chiogga beets and basil creme friache [GF]

## TWICE-BAKED GOATS CHEESE SOUFFLE 17.5

- with cherry tomatoes, toasted sourdough and fig jam [V]

# the main fodder

-5pm onwards

## QUAIL'S NEST PLATTER 29.0

- a selection of pickled, marinated and in-house specilaties with grilled ciabatta [dietary requirments available]

## BEEF CHEEKS 27.0

- slow-braised beef cheek with cheesy polenta, baby carrots and kale pesto [GF]

## PREMIUM EYE FILLET 34.00

- chargrilled 200 gram eye fillet served with potato and kumara gratin, baby carrots, salsa verde, truffled pea pureé and shallot jus [GF]

## LINGUINE 23.0

- house-marinated chicken, smoked pork belly and mushroom, white wine cream, fine linguine, shaved parmesan, prosciutto and micro greens [VA]

## FRESH LOCAL HERB-CRUMBED FISH 'N' CHIPS 28.0

- local line-caught fish with tahini slaw, house tartare and fries

## STICKY-GINGER PORK BELLY 26.8

- with asian slaw, char siu sauce, pinapple salsa and fried curry leaf [GF, DF]

## DECONSTRUCTED CHICKEN CAESAR (large version) 25.0

-poached egg, crispy prosciutto, shaved parmesan, house baked croutes and crispy lettuce finished with caeser dressing and almond-poached chicken [GFA, DFA, VA]

# sides

CHARGRILLED BROCCOLI, grapefruit, fresh herbs and lebaneh 9.0  
[V, GF, DFA, VEA]

PORTOBELLO MUSHROOMS, crispy shallots and feta 9.0  
[V, DFA, GFA, VEA]

BABY POTATOES with herbed butter 8.0  
[V, DFA, VEA]

LUSH LOCAL LEAVES with vinegar dressing and parmesan 7.0  
[V, DF, GFA, VEA]

GOLDEN FRIES with aoli and tomato sauce 8.0 [V, GF, DFA, VEA]

# dessert

CHOCOLATE SEMIFREDDO 15.0  
- Belgian dark chocolate semifreddo with salted caramel and pistachio praline [GF]

GOLDEN SYRUP CRE'ME BRULEE 15.0  
- with macerated berries and house-baked shortbread [GFA]

RAW VEGAN CHEESECAKE 15.0  
- with fresh fruits, passionfruit puree and Raglan coconut yoghurt  
[V, VE, DF, GF]

CHEESE BOARD  
- a selection of New Zealand cheeses, dried fruits, wafers, crackers and condiments

for one- 15.0  
for two- 28.0

DF- dairy free GF- gluten free, V- vegetarian, VE- vegan, A- available on request