**Example Menu Only – Our menu is subject to change due to season + availability**

**E N T R É E S** 

house marinated olives . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . .9

housemade bread, with either:

* balsamic + sundried tomato herb oil . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . .9
* house seaweed, lemon + miso butter . . . . . . . . . . . . . . . . . . . . . . . . . . . . .10

housemade toast, with either:

* confit garlic, olives, feta, pickled red onion . . . . . . . . . . . . . . . . . . . . . . . . . 18
* baked camembert, house quince . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . 18
* house chicken liver pâté, pickles, chutney . . . . . . . . . . . . . . . . . . . . . . . . . 22
* house smoked fish pâté, pickles, chutney . . . . . . . . . . . . . . . . . . . . . . . . . .22

vinegar marinated fried shark, house pickled vegetable aioli . . . . . . . . . . . . . . . . . .20

steamed green lipped mussels in either: . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . 24

* Karengo – seaweed broth
* Rarihi – horseradish cream
* Kāri – laksa style broth

pan-fried minced pāua fritters, chilli yoghurt, caper + tomato salsa . . . . . . . . . . . . . 26

sauteed whole prawns, garlic + chilli herb butter, house bread . . . . . . . . . . . . . . . . 26

fried garlic + chilli herb squid, house slaw . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . .24

**M A I N S**

pan-fried fish fillets, steamed rice, either . . . . . . . . . . . . . . . . . . . . . . . . . .market price + Kārapu – kelp crusted, capsicum coulis, lemon butter + Rēmana – citrus crusted, pineapple + cucumber salsa + Kāriki – spring onion, ginger, garlic + lemon

potato-top fish pie | fresh + smoked fish, mustard bacon + leek sauce, cheese . . . 40

southern style curry | pomegranate, masala + fenugreek coconut cream, rice + pumpkin, eggplant, mushroom + capsicum . . . . . . . . . . . . . . . . . . . . . . . . . . . . . .36 + white fish fillets + eggplant . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . .44

citrus crusted seared rare tuna steak, caper + tomato salsa, aioli, sesame rice . . . 46

grilled to your liking cold smoked ribeye, chimichurri, smashed potato . . . . . . . . . . 40 + Kaimoana – add steamed littleneck clams + green lipped mussels . . . . . . . . . . .+ 8

roasted pork belly, sauteed red cabbage + apple, mustard pan jus . . . . . . . . . . . . .40

**S I D E S** . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . .15

avocado + seaweed salad, miso dressing cauliflower gratin roasted eggplant, vinegar chilli crisp broccoli, chilli yoghurt, almonds

asparagus, parmesan crumb, lemon butter . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . 17

**please inform your waitperson of any dietary requirements or allergies**