

## DINING MENU

### SHARE

- Te Matuku oyster, texture of tamarillo, half dozen 30
- Te Matuku oyster, nasturtium mignonette, half dozen 30
- Te Matuku oyster, horseradish granita, half dozen 30
- Cloudy Bay clam, mignonette, half dozen 26
- Fried oyster, curry mayonnaise, half dozen 30
- Meat pie croquette, smoked cheddar (4) 16
- Charcuterie, seasonal pickles, mustard 46

### ENTRÉE

- Seasonal lettuces, roasted seeds, ricotta, crostini, herb dressing 15
- Pomona Gardens heirloom tomatoes, Stracciatella cheese, local herbs 17
- Kingfish, roasted apples, herbs, pancetta 18
- Charcoal grilled prawns, old bay seasoning, lemon (3) 29
- Spiced BBQ lamb ribs, Manuka honey glaze, mint 24

### PASTA

- Spaghetti, cacio e pepe 26
- Spaghetti, pork & fennel sausage, chilli, tomato, basil 31
- Rigatoni, lamb shoulder ragu, oregano 32
- Fettucine, Cloudy Bay clams, garlic, parsley, chilli 34

### MAIN

- Pan seared Hapuka, woodfired asparagus, green lip mussel & herb citrus nage 42
- Half chicken from the plancha, chicken jus, salsa verde 34
- Josper grilled half cauliflower, cauliflower hummus, summer herb pesto 21
- Brined Berkshire pork chop, roasted capsicums, pickled sweet peppers, garlic butter 36
- Whole flounder cooked over embers, tomato beurre blanc 42
- 500gr dry aged bone in sirloin, steak jus, confit garlic 55
- 1kg dry aged T-bone, steak jus, confit garlic *for two* 95

### SIDE

- Sautéed kale, roasted garlic 10
- Sweet stemmed broccolini, parmesan 12
- Smoked potato purée 12
- Fries, spicy ketchup, blue cheese aioli 10