



RAW BAR

MARKET OYSTER – 5.50 EACH

Shallot vinegar & lemon (W)

BROILED SALMON SASHIMI – 21

Nashi pears, ginger
wasabi mayo (W)

LINE CAUGHT CEVICHE - 22

Compressed pineapple, red onion,
orange, lime, chili, coriander,
coconut milk (W)

BEEF TARTARE - 24

Lemon zest, walnut, parmesan,
pomme paille (D, G, N)

STARTERS

BULGUR WHEAT SALAD - 19

Charred zucchini, cos, mint
goat cheese tzatziki (D, GL, V, W)

CONFIT PORK CHEEK - 20

Puy lentils & beets, radish, shallot & vinaigrette

CLAMS & MUSSELS- 22

Saffron, basil, (GL, W)

CHARRED OCTOPUS - 24

Potato, nduja
coriander pesto

SOUP DU JOUR -16

Toasted sourdough (ask for dietary)

HEIRLOOM TOMATO - 21

Watermelon, pine nuts,
basil sorbet (N, Vegan, W)

THE GRILL

GRILLED FISH – MARKET PRICE

(D)

FREE-RANGE HALF CHICKEN – 37

Orange & fennel (D)

SAVANNAH ANGUS PASTURE-FED – 46

350gm Rib Eye on the bone (D)

SERVED WITH A CHOICE OF JUS, MISO HOLLANDAISE OR SALSA VERDE

PLEASE ADVISE THE TEAM OF ANY SPECIAL DIETARY REQUIREMENTS

{D} Contains Dairy

{GL} Contains Gluten

{V} Vegetarian

{N} Contains Nuts

{W} Well-being



MAINS

AKAROA SALMON - 39
Miso, Asian greens, toasted
sesame dressing (GL,W)

LINE CAUGHT BLUE NOSE - 37
Fijian spiced tomato chutney
garden herbs, nut crust (D,N,W)

GRILLED CORN FED CHICKEN BREAST - 37
Capsicum piperade, artichoke beignet,
gremolata (D,GL)

HOUSE MADE GNOCCHI – 24
Gorgonzola, walnut, parmesan
(D,GL,N,V)

EXTRA PROSCIUTTO – 10

CHARGRILLED EYE FILLET – 46
Confit onion tart, roasted vine
tomato, jus (D,GL)

BARLEY RISOTTO - 30
Watercress, portobello, pecorino
(D,GL,V)

TAUPO LAMB RUMP - 40
Peas, sweet onion
mint jus (D)

VEGAN MILLET MEATBALL - 24
Eggplant, Moroccan tomato,
(Vegan)

SIDES

FATTOUSH SALAD - 9
Sumac, pomegranate
(GL,Vegan,W)

STEAMED GREENS - 9
(Vegan,W)

PERSIAN RICE - 9
Cashew, sultana
vine leaf (D,N,V)

PERLAS POTATOES - 9
Butter, garden herbs
(D,V)

ROASTED CARROTS - 9
Smoked labneh, crisp pita
(D,GL,W)

FRIES - 7
Aioli

DESSERTS & CHEESE

PEAR MOUSSE - 17
Pinot noir glaze, lady finger,
pear crisps, chocolate twist (D,GL)

CALAMANSI PARFAIT- 17
Blood orange sorbet, navel jelly,
dark chocolate dome (D,N)

CROISSANT BUTTER PUDDING - 17
Rum flambé, raisin syrup
mascarpone ice cream (D,GL)

VEGAN CHOCOLATE BROWNIE - 17
Caramelized pineapple
coconut sorbet (GL,Vegan)

SUMMER BERRIES - 17
Custard cream, caramelised puff pastry
raspberry sorbet, meringue (D,GL)

CHEESE BOARD – 22
International and local cheese, grapes,
quince paste, artisan bread (D,GL)

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