



Breads

All our artisan breads are sourced from the Pandoro Bakery in Wellington. Pandoro has been baking for 20 years and all the breads are hand-made, using natural ingredients, baked in traditional deck ovens.

Artisan Breads & Dips **V** 15

A selection of fresh artisan bread with homemade dips and extra virgin olive oil.

Garlic Bread **V** 11

Toasted Ciabatta bread with garlic, parsley and homemade butter - smoked in Manuka wood chips.

Starters

House-Smoked Ōra King Salmon 21

Served with compressed cucumber, fennel crumble, balsamic glaze, crème fraiche, pea and salmon caviar.

Ōra Kings are named for the native Maori word 'ora' which translates to 'fresh'. Ōra Kings are the result of decades of specialized breeding, designed to produce an ultra-premium line of salmon. The high oil content shows in the striking marbled fat lines, instantly drawing comparison to wagyu.

Silver Fern Lamb Sweetbread 20

Served with sunflower seed risotto, parmesan cheese and pomegranate molasses.

Clean water. Fresh air. Lush grass. Respectful farming. Nature does the rest. These delicious pancreas lamb cuts are sweet, tender and delicious.

Soup Of The Day **V** 17

Home-made daily with fresh local vegetables. Please ask our team for today's special.

Grass-fed Beef Short Ribs **GF** 22

Served with chargrilled baby carrots and parsnip puree.

These Silver Fern Reserve short ribs are from premium New Zealand grass-fed beef, hand-selected and aged for 21 days, deliciously meaty and indulgent. Long, slow cooking further intensifies the rich, robust flavours and melt-in-the-mouth texture.

Grilled Eggplant With Sesame Flat Bread **V** 19

Served with mushroom ragout and topped with fresh basil pesto.

Our eggplant and other vegetables are sourced from the Otaki region, just one hour out of Wellington, where small groups of farmers work hard to grow the best quality produce.

V vegetarian **GF** gluten free **VGN** vegan

We're passionate about food, however cannot guarantee an environment completely free from allergens and traces of some ingredients may still be present in meals. We recommend that customers with food allergies or special dietary needs consult with our Management or Executive Chef who will endeavour to meet requests.



Mains

Pan Seared Market Fish 39

Served with gnocchi, cauliflower blend, baby beetroot and salsa verde.

Fresh fish is sourced daily from our local supplier Moana Fisheries. In operation for over 30 years, Moana fish solely off the coastal waters of Aotearoa, making them one of the world's most pristine and sustainably-managed fisheries.

Lamb Shank Hind GF 38

Served with a chickpea ratatouille, feta cream and roasted butternut squash.

A classic revived. Sourced from the Silver Fern farms, located in Hawkes bay, this free-range lamb is raised on lush greens pastures. These shanks are saturated with hearty lamb flavours which are intensified through slow, moist cooking.

Twice Cooked Pork Belly with Black Pudding 38

Served with Granny Smith apple, kumara salad with quince fruit jus.

Sourced from Freedom Farms, where AsureQuality makes sure that the five freedoms of welfare standards are consistently being met for the animals. Home-cured for twelve hours in a homemade rock salt and herb mix, then braised for four hours to provide a maximum succulent texture.

Black Quinoa Potato Galette VEG GF 31

Served with roasted Brussel sprouts, parsnip puree and homemade smoked tomato chutney.

All our vegetables are foraged from the Otaki region, where the land is a mix of dark and pink soil, ideal for growing crops with great taste.

Prosciutto-Wrapped Chicken Breast with Kawa-Kawa Consommé GF 38

Served with mushy green peas, confit potato and maple-roasted root vegetables.

Our chickens are farmed locally by our poultry partner Tegel, where they roam free-range and get a nutritious diet of grains, corn, vitamins and minerals. Add to this a harmonious sous-vide cooking technique, and we can present you a most juicy and flavoursome chicken breast.

Braised Wagyu Beef Cheek GF 38

Served with truffle agria potato mash, a medley of baby vegetables and wild-mushroom jus.

First Light's 100% grass-fed wagyu recently claimed two gold medals: the World Steak Challenge in London and the Steak of Origin competition in New Zealand. These accolades reflect a constant strive to produce the world's best tasting beef – succulent, tender and full of flavour. Grass-fed wagyu is sweet and nutty. When for a long time on a low temperature, the meat converts into a luscious, rich texture.

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Signature Dish

Grass-fed Black Angus Beef Fillet 200 grams **GF** 46

Served with bone marrow, charred broccolini, potato gratin, pumpkin and fig jus.

Our Riverlands Angus beef comes from the traditional farming regions of Taranaki, Manawatu and the East coast, where strictly selected cattle graze freely on fertile grass meadows.

Sides

Seasonal Vegetables With Herb Extra Virgin Olive Oil **GF VEG** 9

Hand-Cut Parmesan Fries Served With Truffle Mascarpone **GF** 8

Crispy Green Salad With Crumb Feta **GF** 9

Creamy Potato Mash With Spring Onion, Chives **GF** 8

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Desserts

Deconstructed Cheesecake 16

Mango & passionfruit, oat honey crumble.

Gourmet Ice Cream and Sorbet 16

Three scoops – please ask your waiter for today's special.

Whittaker's 72% Dark Ghana Chocolate Mousse 17

Lemon curd, berries.

Pear & Rhubarb Crumble GF VGN 16

Praline, hung yoghurt.

Selection of Award-winning Local Kapiti Cheeses 22

Served with poached fruit, nuts, quince paste & assorted crackers.

Dessert Cocktails

Espresso Martini 17

With Bailey's, Kahlua and Ketel1 vodka.

Indulging Dessert Coffee 17

With Bailey's and Frangelico.

Classic Irish Coffee 16

With Irish whiskey and whipped cream.

Digestives

De Valcourt Napoléon VSOP Brandy 8.5

Croft Tawny Port 12

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