

## entrée

**Bread Platter with Chefs Dips (V) 16**  
Homemade breads with classic dips

**Karaage Chicken 20**  
Tangy coleslaw, nam jim mayonnaise  
*Pairing: Sauvignon Blanc/ Chardonnay*

**Burrata (V/GF) 22**  
Vine tomato, freeze-dried balsamic chunks,  
pickled onion  
*Pairing: Sauvignon Blanc/ Pinot Gris*

**Beef Tataki (GF/DF) 24**  
Gribriche, shallot, pickles, horseradish  
*Pairing: Pinot Noir*

**Chilli and Coconut Ika Mata (GF/DF) 24**  
Taro chips, wasabi and avocado puree  
*Pairing: Sauvignon Blanc*

**Grilled Octopus Tentacles 25**  
Paprika, skordalia, pomodoro, lemon, chilli salt  
*Pairing: Pinot Gris*

## sides 12/each

**Steak cut fries**  
served with black garlic aioli

**Tempura battered onion rings**  
served with black garlic aioli

**Steamed vegetables**

**Duck fat potatoes**

**Halloumi chips**  
served with Harissa Mayo

**Broccoli salad with ranch dressing, salad mix along with pine nuts**

## mains

**Market Fresh Fish 40**  
180g skin on fillet, fennel puree, pepperonata  
*Pairing: Pinot Gris*

**Venison Wellington 55**  
Pinot jus, Béarnaise  
*Pairing: Merlot/Shiraz*

**Asian Style Spicy Tofu with Green Tea Soba Noodle (V/DF) 38**  
Nam jim sauce, pickled vegetable  
*Pairing: Riesling*

**Grilled Octopus Tentacles 45**  
Paprika, skordalia, pomodoro, lemon, chilli salt  
*Pairing: Pinot Gris*

## from the sizzling char grill

**300g Pasture Fed Lamb Rump 55**  
Served by mixed carrot and parsnip puree along  
with potato gratin  
*Pairing: Pinot Noir/Merlot*

**250g Scotch Fillet 52**  
Served by mixed carrot and parsnip puree along  
with potato gratin  
*Pairing: Pinot Noir/Shiraz*

**150g Pulled Rolled Pork in Pancetta 52**  
Served with green tea soba noodles and pickled  
vegetables  
*Pairing: Pinot Gris/Chardonnay*

**Ora King Salmon served Béarnaise 55**  
*Pairing: Chardonnay*



## classics to share

### Chateaubriand 110

600g eye fillet, mojo verde, pinot jus, lime

*Pairing: Cabernet Sauvignon/ Merlot*

### Meatlocker Medley (GF) 125

300g lamb rump, 250g pork belly, 250g scotch fillet

Pinot jus, bearnaise, chimmichurri

**Served medium-rare**

*Pairing: Pinot Noir*

### T-Bone 80

650g garlic and rosemary

*Pairing: Syrah/Shiraz*



### Half Bird 60

Sumac & orange marinated

*Pairing: Chardonnay*

## sauces

4 /each

Red Wine Jus (DF)

Cafe de Paris Butter

Smoked Butter (GF/V)

Peppercorn Jus (VG)

Mushroom Jus (VG)

## desserts

### Coconut Brulée (GF/DF) 22

Fresh mango, mango gel, mint, toasted  
coconut

### Eaton mess 22

Pineapple, apricot, grilled peaches  
and berries, silk gel

### Death by Chocolate (V) 22

Chocolate ingot slice, truffle shells, filled  
with chocolate mousse, berry gel

### Kapiti Cheese selection

With selection of crackers, quince paste,  
honeycomb, nuts, grapes

### Deconstructed Pecan Tart 22

Homemade tart case,  
pecan and butterscotch sauce,  
maple and vanilla ice cream

1 Cheese (Cheddar) 16

2 Cheese (Cheddar & Brie) 22

3 Cheese (Cheddar, Brie & Gouda) 28