



## DINNER MENU

### SMALL PLATES

Market Oyster	Natural with ponzu & mojito granita	7
	Chargilled, with spiced acid butter, chives	8
Soup of the day	With grilled sourdough	18
King Country Grass Fed Beef Carpaccio (nga)	Anchovies & Parmesan cream, arugula, parmigiano reggiano	29
Hauraki Gulf market fish ceviche (nga, df)	Red onions, lime, coriander, red chili, sweet potato	29
Panisse Fries (nga, df)	Whipped ricotta, bush honey, pistachio, lemon zest	16
Black Tiger Prawns (nga)	Chargilled, escabeche, aji amarillo	26
Pan Roasted Eggplant (nga, vg)	Smoked tahini, garlic kale, cherry tomato	27
Lamb Belly (nga, df)	Braised belly, zattar, chermoula, chili	28
Compressed Melon (nga)	Prosciutto, basil	25
Cloudy Bay Clams (nga)	Garlic, white wine, italian parsley, grilled bread (contains sulphites)	29

### LARGE PLATES

Veal Cordon Blue	Parma Ham, Gruyere cheese, portobello and marsala sauce, rosemary, potatoes	42
Cauliflower Steak (vg)	Falafel crust, toum, date dolmades, tarator	38
Free Range Chicken Supreme (nga)	Chargilled Chicken, peperonata, crispy prosciutto, buffalo mozzarella, broccolini	42
Barbeque Lamb Rump	Sweet corn puree, zucchini moussaka, aubergine	45
Confit Pork Belly (df)	Red cabbage and apple, hazelnut picada, cucumber ketchup	44
Agnolotti (df)	Scampi and gurnard, squid ink, tomato, saffron	43
Market fish (df)	Chargilled jumbo prawns, fennel a la grecque, étouffée	44
San Francisco Cioppino (df)	Seafood stew, navajo bread, pistou, lemon	48





## GRILL

### BEEF

Waikato Angus Eye Fillet (21 days dry aged) (nga)	180g	47
Waikato Angus Sirloin (21 days dry aged) (nga)	250g	43
Hereford Taranaki Scotch (14 days dry aged) (nga)	300g	55
Hereford King Country, Tomahawk (14 days dry aged) (nga)	800g	105
King Country Angus T-bone (21 days dry aged) (nga)	1kg	119

### FISH

Market Fish Loin (nga)	300g	45
Market Fish Belly (nga)	200g	43

## SAUCES

Beef red wine jus (nga)	Green peppercorn & brandy
Beef fat butter (nga)	Mushroom & Chorizo ragu (nga)
Bearnaise (nga)	Wholegrain mustard (nga, df, vg)
Chimichurri (nga, df, vg)	

## SIDES

Agria Fries (nga,df)	Triple cooked hand cut, ketchup salt, aioli	15
Heirloom Tomato (nga, df)	Basil, Aged Balsamic, extra virgin olive oil	16
Sauteed Brocollini (nga, vg)	Garlic, chili, lemon	16
Cucumber Salad (vg)	Daikon, red radish, Chinkiang vinegar, chervil	17
Chargrilled Asparagus (nga, v)	Hummus, goat cheese, walnuts, pomegranate	18

## DESSERTS

Basque Cheesecake	Crispy filo, berry salsa	18
Piñacolada (nga)	Coconut mousse with dark rum and malibu, vanilla pineapple compote, coconut croutons	18
Vegan Black Forest Cake (vg)	Vegan foam chocolate crumb, morello cherry sorbet, dark cherry (contains sulphites)	18
Affogato	Almond hazelnut frangelico ice cream, espresso coffee (contains sulphites)	18

LET US KNOW IF YOU HAVE ANY SPECIAL REQUIREMENTS

Dietary Indicators: [v] vegetarian [vg] vegan [nga] no gluten added [df] dairy free [n] contains nuts