



DINNER MENU

SMALL PLATES

| | | |
|---------------------------------------|---|----------|
| Kaipara Bay Oyster | Natural, Salmon caviar, Lemon, Citrus ponzu Add extra caviar | 9 1.5 |
| Soup of the day | With grilled sourdough | 19 |
| King Country Grass Fed Beef Carpaccio | Anchovies & Parmesan cream, Arugula, Parmigiano reggiano | 29 |
| Palle di Riso | Neapolitan style, Carnoli rice, Bella verde, Pecorino, Ciliegine tomato | 26 |
| Panisse Cakes | Spring vegetables ragout, Sour cherries, Ricotta, Honey | 27 |
| King Prawns | Pale ale, Saffron, Garlic, Chili, Tomato, Sweet paprika | 29 |
| Lamb Breast | Alla plancha, Spiced pumpkin, Poached green beans, Mint, Lemon | 28 |
| Purple Octopus | Hokkaido scallops, Whipped carrot, Sugar snap pea | 29 |
| Surf and Turf | Braised pork belly, Littleneck clams, Tomato, Basil, Chilli | 28 |
| Melitzanasalata | Aubergine, Heirloom tomatoes, Beetroot, Parsley, Extra virgin olive oil | 26 |
| Salmon Tiradito | Crudo, Leiche de trigre, Chilli, Cilantro | 28 |
| A5 Wagyu Tataki (70g) | Sirloin, Ponzu oil, Daikon, Espelette pepper | 32 |
| Vegan Spring Salad | Healthy grains, Baby leaves, Vegetables, Walnut dressing | 28 |

LARGE PLATES

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|-------------------------------|--|----|
| Yoghurt Marinated Chicken | Greek style BBQ, Asi lemonato, Labneh, Fattoush salad | 42 |
| Snapper Fillet | Chargrilled jumbo prawn, Fennel ala grecque, Etouffee | 44 |
| Lamb Rack | Pan roasted, Kumara frico, Goat cheese, Duck fat tomato, Broccolini, Blueberry jus | 47 |
| Caldo de Pescado Seafood Stew | Mexican style, Australian crab, Prawns, Cockles, Fish, Cilantro, Chili, Lime | 48 |
| Free range Pork Belly | Southeast Asian style, Sicilian finocchio, Pork jus | 43 |
| Chicken Alfredo | Pappardelle, Wild mushrooms, Romano cheese, Peas | 42 |
| Aubergine ala Corsican | Gluten Free bread, Vegan cheese, Spring vegetables, Balela salad | 41 |
| Spring Vegetables Paella | Aged rice, Saffron, Smoked paprika, Kale | 41 |

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GRILL

PORK

| | | |
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| Pork Scotch (Italian grilled, Kale, Orange, Feta, Tapenade skordalia) | 300g | 48 |
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BEEF

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| A5 Wagyu Sirloin | 200g | 145 |
| Waikato Angus Eye Fillet (21 days dry aged) add Carpetbag (\$9 each) | 180g | 48 |
| Waikato Angus Sirloin (21 days dry aged) | 250g | 45 |
| Hereford Taranaki Scotch (14 days dry aged) | 300g | 57 |
| Hereford King Country, Tomahawk (14 days dry aged) (served with sauteed potatoes, salad and 3 sauces of your choice) | 800g | 145 |
| King Country Angus T-bone (21 days dry aged) (served with sauteed potatoes, salad and 3 sauces of your choice) | 1kg | 125 |

FISH

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|---|------|----|
| Samekh Harra Salmon Steak (Grilled, Chermoula basted, Bella verde, Tahini) | 250g | 48 |
| Whole Baby Snapper Oven roasted, Greek style, Lemon, Tomato, Garlic, Herbs | | 58 |

SAUCES

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| Beef red wine jus | Mushroom & Chorizo ragu | Chimichurri |
| Bearnaise | Wholegrain mustard | |
| Creamy peppercorn & brandy | Horseradish | |

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SIDES

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|--------------------------|--|----|
| Roasted Gourmet Potatoes | Rosemary, Sea salt | 18 |
| Agria Potato Mash | Jus, Parsley | 18 |
| Sauteed Brocollini | Garlic, Chili, Lemon | 18 |
| Heirloom Tomatoes | Cucumber, red onions, dukkha crusted feta | 18 |
| Arugula & Parmesan | Red onions, Tomato, Grana padano, Balsamic olive oil | 18 |
| Agria Fries | Triple Handcut Fries | 18 |

DESSERTS

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|----------------------------------|--|----|
| Chocolate Trio | Mixed nuts Praline mousse and caramel, Caramelized banana, Freeze dried coffee | 19 |
| Deconstructed Vegan Millefeuille | 70% Chocolate, Crispy filo, Berry compote, Cocoa nibs | 19 |
| Basque Vanilla Cheesecake | served with seasonal fruits | 19 |
| Cheese Platter | Assorted NZ and International cheese, Fruit paste, Crackers, Dried fruits and Nuts | 27 |
| Affogato | Pistachio kunafa | 19 |

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