

Small Plates

MUSHROOM SOUP focaccia, butter | 22

SPICED CALAMARI TANG TANG ancho chili mayo | 24

MASSIMO'S BURRATA gordial olive, burnt mandarin | 26

WEST COAST WHITEBAIT FRITTER caper beurre blanc | 40

NATURAL OYSTERS chardonnay mignonette (4) | 26

Large Hates

Choice of one large plate dish served with a glass of house wine, beer, non-alcoholic | 39

BRAISED BEEF RIBS parsnip, potato mash, sticky soy glaze CIDER BATTERED BLUE COD chips, caviar ranch dressing PENNE A LA VODKA creamy tomato, parmesan, vodka sauce RYE GNOCCHI pumpkin, brown butter, burnt honey, pecorino



ICEBERG WEDGE ranch dressing, ricotta de salata | 16
ROASTED CARROTS halloumi, golden raisin, honey | 19
CHARRED BROCCOLINI crispy nori, sesame whip | 14
KUMARA FRIES black garlic mayo, parmesan | 16
GOLDEN FRIES truffle aioli | 16



CHAI & BISCOFF TIRAMISU mascarpone, espresso | 20
STICKY TOFFEE PUDDING bourbon caramel, vanilla bean ice cream | 20
HONEY CREME BRULEE honeycomb, seasonal fruits | 20

Please let us know of any allergies or dietary requirements and we will do our best to cater for you and your guests
Please note that a 2% surcharge applies to credit card payments

Our menu may change due to seasonality and availability