

FISH

Small Plates

- FOCCACIA whipped ricotta, thyme, honey | 8
- NZ NATURAL OYSTERS (4) chardonnay mignonette (gf) | 26
- MASSIMO'S BURRATA heirloom tomatoes, peach, basil, balsamic glaze (v, gf) | 28
- FARMED HIRAMASA KINGFISH & YELLOWFIN TUNA CRUDO soy, mirin, focaccia cracker | 28
- MEZZE PLATTER hummus, baba ganoush, tzatziki, marinated olives, warm pita bread (v, vg) | 28
- SALT & PEPPER SQUID crispy squid with lemon, almond skordalia, chilli oil | 35
- MEDITERANEAN CRAB CAKES crayfish lemon mayonnaise | 35
- WEST COAST WHITEBAIT FRITTER caper beurre blanc (gf) | 40
- NZ FREE FARMED PORK BELLY seared scallop, daikon, truffle butter (gf) | 40

Large Plates

- BATTERED BLUE COD chips, caviar ranch dressing | 45
- PAN-FRIED GNOCCHI spinach, basil oil, confit cherry tomato, balsamic, capers, vegetable ratatouille, parmesan (v) | 40
- ROAST NZ DUCK BREAST beans, fennel puree, cherry compote, red wine jus (gf) | 44
- GRILLED MARKET FISH edamame salad, nori chips, dashi beurre blanc (gf) | 49
- COASTAL LAMB CUTLETS summer vegetable ratatouille, feta, baby spinach, black garlic jus (gf) | 58
- NORTH CANTERBURY CHICKEN POUSSIN harissa, pita bread, labneh, cucumber, mint salad (gf) | 50
- SAVANNAH EYE FILLET 200g, eggplant caponata, broccolini, prosciutto, red wine jus (gf) | 58
- CRAYFISH TAIL charred fennel, daikon salad, crayfish mayonnaise, herb beurre blanc (gf) | 98

Sides

- GREEK SALAD tomatoes, cucumbers, red onions, olives, feta, olive oil, oregano (v, gf) | 16
- ROASTED CARROTS halloumi, golden raisin, honey (v, gf) | 19
- CHARRED BROCCOLINI PROSCIUTTO lemon, parmesan (gf) | 20
- DUCK FAT ROASTED BABY POTATO olive oil, garlic, rosemary (v, gf) | 16
- KUMARA FRIES black garlic mayo, parmesan (v) | 16
- GOLDEN FRIES truffle aioli (v) | 16

Sweets

- PEACH AND RASPBERRY CRUMBLE baked peaches, raspberries, crunchy oat and nut crumble | 20
- MANGO AND MANUKA HONEY CHEESECAKE manuka honey glaze | 20
- PAVLOVA & SUMMER BERRIES meringue, cream, summer berries, passionfruit | 20
- COCONUT MANGO AND CHIA PUDDING fresh mango puree, coconut milk soaked chia seed (vg) | 20
- GELATO / ICE CREAM COUPE three scoops | 18

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