

entrées

Tiger's iconic fried cauliflower, gochujang, sesame, cilantro aioli (vg, df) 23

Saffron & prawn arancini, tomato-chipotle relish, green goddess 25

Cured salmon, beetroot accents, lemon purée, crème fraiche, blini (ngo) 26

Fried chicken, furikake, sriracha, manuka honey, lemon, coleslaw 25

Shiitake dumplings, hoisin, sesame vinaigrette (v) 16

sides

Makikihi fries, SOHO seasoning, aioli (nga) 12

Roast carrots, beetroot, tahini, dukkah, feta, cumin vinaigrette (v, nga, n) 14

Winter salad, citrus, nuts, seeds, dried berries, honey yoghurt dressing (nga, n) 14

Pomme purée, agria potato mash, chive butter 14

mains

Pad thai, rice noodles, mung beans, tofu, peanuts, egg (n) 32

Add Chicken / Beef 7

Broccoli steak, harissa, white bean purée, turmeric oil, roast onion, almond (v, n) 34

Gochujang pork belly, miso cotto, beetroot gel, kumara purée, sesame (nga, n) 41

Red wine braised brisket, fried mushroom, blue cheese parfait, potato purée 44

Market fish and chips, coleslaw, tartare sauce 34

Beef burger, swiss cheese, iceberg lettuce, pickle, burger sauce & fries 29

Fried chicken burger, swiss cheese, beetroot relish, burger sauce & fries 29

desserts

Saffron & manuka honey crème brûlée, ginger biscotti (ngo) 18

Banoffee bread and butter pudding, butterscotch sauce 18

Flourless chocolate brownies, vanilla ice cream (nga) 18

Ice cream / sorbet trio, waffle cone, toffee sauce (ngo, dfo) 18

Please ask for today's selection

Individual scoop (ngo, dfo) 7



Please inform our team of any allergies or dietary requirements. While we will always do our utmost to accommodate your needs, please be aware that our kitchen is not an allergen free environment.

v - vegetarian, vg - vegan, df - dairy free, dfo - dairy free option, n - nuts, nga - no added gluten, ngo - no added gluten option

