



### **Breads**

All our artisan breads are sourced from the Dough Bakery in Wellington. They are hand-made, using natural ingredients and baked in traditional deck ovens

#### **Artisan Breads & Dips (V, CN, CD, CG) 13**

A selection of fresh artisan breads with homemade dips and extra virgin olive oil

#### **Garlic Bread (V, CD, CG) 12**

Toasted ciabatta bread with garlic, parsley and homemade butter smoked in Manuka wood chips

### **Starters**

#### **Beetroot cured New Zealand King Salmon 20**

Served with green pea & lemongrass puree, pickled cucumber & rice crisp

King Salmon are raised in one of the cleanest rearing environments in the world, from the crystal-clear waters flowing from Te Waikoropupū Springs in Tākaka, Golden Bay, to the majestic environment that is the Marlborough Sounds

#### **Soup of the Day (V, CD, CG) 18**

Home-made daily with fresh local Ōtaki vegetables  
(Please ask our team for today's special)

#### **Crispy buttermilk fried chicken (CD) 22**

Marinated 24 hours with dry spices & buttermilk & wasabi mayo

#### **Grass-fed Beef Tartare (CG) 22**

Served with cured egg yolk, focaccia crostini and greens

Premium New Zealand Silver Fern grass-fed beef, hand-selected and aged for 21 days, deliciously meaty and indulgent. Naturally marbled and finely textured.

#### **Harissa grilled eggplant (VE, CG) 21**

Served with cauliflower mash, pickled veg & Dukkah lavash

V - Vegetarian | N - Contain Nuts | VE - Vegan | CD - Contains Dairy | CG - Contains Gluten

Our menu and kitchen contain multiple allergens and foods which may cause intolerance. Our team will make efforts to accommodate dietary requirements. However, due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause intolerance. Please inform our team if you have any food allergy or intolerance



## **Mains**

### **Grass-fed Angus Beef Fillet 200 gm (CD, CG) 47**

Served with Yorkshire pudding, pumpkin puree & red wine jus.

River lands Angus Beef comes from the traditional farming regions of Taranaki, Manawatū and the East Coast of New Zealand, where Angus cattle graze freely on fertile grass meadows.

### **Canterbury Pork Belly with Hoisin Pork Ribs (CD) 40**

Served with fennel & Granny Smith apple slaw, celeriac puree

Free range pork sourced from dedicated farmers in Timaru, South Island

### **Pan Seared Line-caught fresh Moana New Zealand Market Fish (CD, CC) 42**

Served with garlic prawns, lobster broth risotto & greens

### **Roasted butternut squash gnocchi (VE, CN) 31**

Served with ratatouille & toasted walnut

### **Braised Wagyu beef cheek (CD) 44**

Slow-cooked and incredibly succulent.

Served with burnt butter mash, baby Ōtaki vegetables and wild mushroom jus

### **Twice cooked Lumina lamb rump (CD) 42**

Served with Cauliflower & artichoke salad, kumara fondant with salsa verde

## **Sides 11 each**

Seasonal Ōtaki vegetables tossed with extra virgin olive oil and fresh herbs (VE, V)

Hand-cut Parmesan fries served with truffle mascarpone (CD, CG)

Green salad topped with crumbled feta and pumpkin seeds (V, CD)

V - Vegetarian | N - Contain Nuts | VE - Vegan | CD – Contains Dairy | CG – Contains Gluten | CC – Contains Crustacean

Our menu and kitchen contain multiple allergens and foods which may cause intolerance. Our team will make efforts to accommodate dietary requirements. However, due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause intolerance. Please inform our team if you have any food allergy or intolerance



**Granny Smith Apple Terrine (V, CD, CG) 18**

Served with vanilla ice cream & oat shortcrust

**Gourmet Mövenpick Ice Cream & Sorbet (V, CN, CD, CG) 19**

Three scoops served with gel, tuile & dehydrated fruit – please ask your waiter for today's special.

**Deconstructed carrot cake (V, CN, CD, CG) 19**

Carrot cake, cream cheese frosting, spiced powder & **Walnut, Pecan**

**Whittaker 50% Dark Chocolate Mousse (V, CN, CD, CG) 24**

Served with **hazelnut** praline, **almond** dacquoise & berry gel

**Selection of Award-winning Kāpiti Cheese (V, CN, CD, CG) 21**

Served with poached fruit, **Walnut & Almond**, quince paste & assorted crackers.

V - Vegetarian | CN - Contain Nuts | VE - Vegan | CD – Contains Dairy | CG – Contains Gluten

Our menu and kitchen contain multiple allergens and foods which may cause intolerance. Our team will make efforts to accommodate dietary requirements. However, due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause intolerance. Please inform our team if you have any food allergy or intolerance