



## DINNER MENU

### SMALL PLATES

Market Oyster	Natural with chardonnay mignonette, shallot (seafood, sulphites)	7
	Kilpatrick, bacon jam (molluscs, wheat, dairy)	8
Soup of the day	Sourdough	18
King Country Grass Fed Beef Tartare (nga,df)	Hens yolk sauce, chimichurri, semi dry tomato, pecorino, potato crisps	29
Line caught Hauraki Gulf market fish ceviche (nga)	Dill crème fraiche, pickle, skin chips, bone salt (wheat,dairy,sesame,soy)	29
Ohakune Roaster Brussel Sprouts (nga,df,vg)	Garden herbs, maple, hummus, pine nuts, radish, olives (contains nuts)	28
Canterbury Mushroom Brioche Doughnuts (v)	Pickle mushroom, whipped buffalo mozzarella, basil	28
Pukekohe Gnocchi	Confit leek, Kahurangi blue, pistachio	28

### LARGE PLATES

Line Caught Hauraki Gulf Market Fish (nga)	Vadouvan velouté, peas, saffron, fennel	43
Grass Fed Chicken Ballotine	Chard, gravy, kumara puree, potato dauphinoise, cheddar	40
Grass Fed Grilled Lamb Terrine	Baby carrots, carrot puree, goat cheese croquettes, bread sauce, pear, hazelnut	45
Cambridge Duck Supreme	Brussel sprouts, pastrami, tortellini, mushroom & chorizo ragu	44
Vegetable Bourguignon (nga,df,vg)	Mash potatoes, carrots, mushrooms, onion, gravy, cashew (n)	40

### LET US KNOW IF YOU HAVE ANY SPECIAL REQUIREMENTS

Dietary Indicators: [v] vegetarian [vg] vegan [nga] no gluten added [df] dairy free [n] contains nuts





## GRILL

### BEEF

Waikato Angus Eye Fillet (21 days dry aged) (nga)	180g	47
Waikato Angus Sirloin (21 days dry aged) (nga)	250g	43
Hereford Taranaki Scotch (14 days dry aged) (nga)	300g	55
Hereford King Country, Tomahawk (14 days dry aged) (nga)	800g	105
King Country Angus T-bone (21 days dry aged) (nga)	1kg	119

### FISH

1/2 Market Fish (nga)	1kg	99
Market Fish Loin (nga)	300g	45
Market Fish Belly (nga)	200g	43

### PORK (Free range NZ Pork)

Pork Belly rib bone in (nga, df)	750g	59
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## SAUCES

Beef red wine jus (nga)	Beef fat butter (nga)
Chicken mustard gravy	Chimichurri (nga, df, vg)
Mushroom & Chorizo ragu (nga)	Wholegrain mustard (nga, df, vg)
Seafood Vadouvan veloute	

## SIDES

Agria Fries	Triple cooked hand cut, ketchup salt, aioli	15
Duck fat potato skins (nga)	Smoked cheddar, mayonnaise	16
Onion rings	Rosemary salt, aioli	15
Grilled Vegetables (nga, df, vg)	Gravy, cashew (n)	19
Macaroni & cheese	Parsley, pork belly	18
Garden Salad (nga, df, vg)	Chardonnay Vinaigrette (n)	15

## DESSERTS

Peanut Butter & Jelly	Peanut parfait, marshmallows, salted peanuts praline, graham crackers	18
Vegan Banoffee Crumble (nga,vg)	Biscoff banana ice cream, caramelized banana, cream cheese foam, caramel popcorn	18
Choco chip cookie skillet	Toasted macadamia, French vanilla ice cream and Milo sauce	18
Affogato	French vanilla ice cream and little Madelaine cake	16

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