



A LA CARTE DINNER MENU

Friday & Saturday - From 5:30pm

TAPAS

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| OLIVES Marinated whole olives with fennel & lemon | GF DF | 10 |
| BREAD & SMOKED BUTTER Sourdough bread, churned smoked butter | | 12 |
| CHARCUTERIE Poaka salami & chorizo, Coppa, sourdough bread & pickles | | 18 |
| SMOKED FISH RILLETTES Smoked kahawai rillettes served on baby cos leaves | GF | 16 |

MAINS

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| MUSHROOM GNOCCHIS Homemade gnocchis, sautéed Mārama Oyster mushrooms, butternut pumpkin, hazelnuts, parmesan & roquette | | 34 |
| CRAYFISH BISQUE Crayfish bisque soup served with garlic & cheese bread | | 32 |
| SALMON, FENNEL & ORANGE SALAD Hot smoked salmon, fennel bulbs, orange, cos lettuce, walnuts, balsamic vinaigrette | GF DF | 28 |
| BEEF SCOTCH FILLET Handpicked scotch fillet 200gr, truffled mash potato, grilled cos, beurre Maître d'hôtel | GF | 39 |
| WHOLE LAMB SHOULDER TO SHARE Lumina lamb shoulder, confit for 12 hours, served with mash potato & roots vegetables | GF | 86 |

DESSERTS

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| AFFOGATO Mount Made vanilla ice cream, espresso shot Add a shot Khalua or Bayleys +6 | GF | 10 |
| CHOCOLATE MOUSSE Hazelnut praliné, Malborough Sea salt | GF | 16 |
| BASQUE CHEESE CAKE Cherry compote | | 15 |
| CHEESE PLATE Brie de Moutere, fig log, sourdough bread | | 18 |

CHEF'S MENU

**5 COURSES \$69PP
FOR THE WHOLE TABLE**

Add a wine match \$49PP

SMOKED FISH RILLETTES

Smoked kahawai rillettes served on baby cos leaves

CRAYFISH BISQUE

Crayfish bisque soup served with garlic & cheese bread

MUSHROOM GNOCCHIS

Homemade gnocchis, sautéed Mārama Oyster mushrooms, butternut pumpkin, hazelnuts, parmesan & roquette

CONFIT LAMB SHOULDER

Lumina lamb shoulder, confit for 12 hours, served with mash potato & roots vegetables

BASQUE CHEESE CAKE

Cherry compote

Let us know of any dietary requirements

For groups of 6 or more we require one bill per table or for the bill to be divided equally