



DINNER MENU

TAPAS

OLIVES Marinated whole olives with fennel & lemon	GF DF VG	10
BREAD & SMOKED BUTTER Sourdough bread, smoked butter	V	12
CHARCUTERIE Poaka salami & chorizo, Coppa, sourdough bread & pickles	DF GF*	22
TARAMASALATA Tarama dip, herbs, with rosemary & olive oil tortas	DF	16

MAINS

MARKET FISH Fish of the day, carrot purée, confit fennel, Nasturtium oil	DF*	40
GOAT CHEESE RAVIOLIS House made goat cheese raviolis, buttered spinach	V	35
HANDPICKED BEEF FILLET Handpicked beef fillet, Pomma anna, caramelised onion, Mārama Oyster mushrooms	GF	42
WHOLE LAMB SHOULDER TO SHARE Lumina lamb shoulder, confit for 12 hours, served with salsa verde & Pomme Anna	GF	85

DESSERTS

AFFOGATO Vanilla ice cream, espresso shot Add a shot Khalua or Bayleys +6	GF	10
PARIS BREST Choux puff with NZ Hazelnut praliné cream		16
PERSIAN CAKE Rose, orange, cardamon & almond cake, orange blossom cream	GF	16
CHEESE PLATE Cheese of the week, fig log, sourdough bread	GF*	19

CHEF'S MENU

**5 COURSES \$79PP
FOR THE WHOLE TABLE**

WINE MATCH \$29PP

Three 100ml tasting glasses

BREAD & BUTTER

Smoked butter & sourdough bread

GOAT CHEESE RAVIOLI

House made goat cheese raviolis, buttered spinach

Wine match - Viognier Delas \$11 glass

MARKET FISH

Fish of the day, carrot purée, confit fennel, Nasturtium oil

Wine match - Mâcon Villages Chardonnay \$13 glass

CHEESE PLATE

Cheese of the week, fig log, sourdough bread

Wine match - Ventoux Delas Syrah \$12 glass

PARIS BREST

Choux puff with NZ Hazelnut praliné cream

V = VEGETARIAN

VG = VEGAN

DF = DAIRY FREE

GF = GLUTEN FREE

V* = VEGETARIAN OPTION AVAILABLE

DF* = GLUTEN FREE OPTION AVAILABLE