



DINNER MENU SUMMER

TAPAS

OLIVES	GF DF VG	10
Marinated whole olives with fennel & lemon		
BREAD & SMOKED BUTTER	V	12
Sourdough bread, smoked butter		
CHARCUTERIE	DF GF*	22
NZ Poaka salami, chorizo & coppa, sourdough bread & pickles		
TARAMASALATA	DF	16
Tarama dip, herbs, rosemary & olive oil tortas		
ELAIASALATA	VG DF	16
Green olive dip, rosemary & olive oil tortas		
ROASTED HEIRLOOM TOMATO		18
Yoghurt & tahini labneh, roasted tomato with garlic and herbs		

MAINS

CONFIT LAMB	GF DF*	38
Confit Lamb shoulder, pomme Anna, seasonal vegetable & jus		
FISH A LA GRENOBLOISE	GF*	39
Pan fried market fish with lemon, capers, parsley, croutons. ratatouille and baby potato		
GNOCCHIS	V	36
Housemade potato gnocchis, heirloom tomato, pesto, toasted pine nuts & parmesan		
HANDPICKED RIBEYE ON THE BONE	GF	POA
Handpicked NZ Ribeye to share. Served with Beurre Maitre d'Hotel, ratatouille & Pomme Anna		

DESSERTS

AFFOGATO	GF	10
Vanilla ice cream, espresso shot Add a shot Khalua or Bayleys +6		
TIRAMISU		18
Espresso coffee sponge layered with mascarpone cream, served with vanilla ice cream		
BERRY PAVLOVA	GF	17
Meringue, vanilla bean chantilly, berry coulis and fresh berries, served with lemon sorbet		

V = VEGETARIAN

VG = VEGAN

DF = DAIRY FREE

GF = GLUTEN FREE

V* = VEGETARIAN OPTION AVAILABLE

DF* = GLUTEN FREE OPTION AVAILABLE