



ENTRÉE

Grilled prawn (G, D)	25
Green beans, tom yum sauce saffron aioli, prawn crackers	
Crispy soft shell crab (G)	26
Heirloom tomato salsa, mojo sauce, radish slaw, fresh coriander	
Smoked beef tartare (D)	24
Smoked soy, mascarpone cream, cured egg yolk, shallots, lotus root crisp	
Crispy pork belly (D)	24
Pineapple jam, sour pork broth, herb oil, chilli & fresh herbs	
Miso eggplant (G)	22
Sweet tomato miso, rice dukkha, cherry tomato	

MAINS

Seared duck breast (G)	45
Honey glazed baby beets, charred asparagus, beetroot crumb & beet jus	
Taupo lamb rump (D)	45
Truffle onion puree, vanilla poached baby carrots, pickled raisins & almond	
Market fish (D)	44
Baby bok choy, saffron butter sauce and black olive gremolata	
Beef short rib (G)	44
Black miso glaze, crushed potatoes, homemade pickle & chimichurri	
Roasted cauliflower (V)	38
Moroccan herbs, vegan dill mayo, crispy kale, fried polenta & red cherry	

FROM THE GRILL

Rib eye steak 400g	52
Wakanui grass fed beef	
Grilled half chicken	46
African style, tangy, medium spiced chicken	
Grilled salmon 250g	45
Akaroa fresh water salmon	
Smoked pork rib 500g	45
Slow cooked pork rib with Mercure spices	

Note: All dishes from the grill are served with your choice of jus or yuzu hollandaise sauce and a side of fries or salad

G = Contains Gluten, D= Contains Dairy, V= Vegan



SIDES

Crushed baby potatoes	12
Slow cooked crispy baby potatoes served with sour cream	
Cajun fries	10
Cajun spiced fries served with tomato sauce	
Steamed broccolini	12
Cos wedge salad	12
Served with crispy bacon and butter milk dressing	
Green salad	10
Seasonal mix green salad	

DESSERT

Pineapple carpaccio (V, D)	20
Flamed rum, coconut chips, pink peppercorn, vegan brownie crumb	
Double chocolate mousse (G)	22
Raspberry compote, pistachio meringue, sweet chantilly cream	
Dirty pavlova (G)	22
Fresh fruits, matcha cream, dehydrated Mandarin	
Sticky honey date pudding	20
Coffee cream, vanilla ice-cream	
Duo of ice -cream	10
Check with staff for flavours available	

DIGESTIFS

Old fashioned	18
Bourbon, brown sugar, bitters and a twist of citrus rind	
Toblerone	20
Vodka, baileys, frangelico, kahlua, honey, chocolate and cream	
Espresso martini	20
Vanilla vodka, frangelico, kahlua, baileys & a shot of espresso	
Negroni	18
Gin, campari, sweet vermouth	
Coffee liqueur	18
Add a nip of your favourite liqueur to any coffee for extra indulgence	

Note: Gluten-friendly and other allergy options are available on request.

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