

ALL DAY MENU

Caesar salad 20

Cos lettuce, Caesar dressing, bacon, egg, croutons, parmesan cheese

Add Chicken +7 | Smoked Salmon +8

Heirloom tomato & burrata Bruschetta 24

Spicy Sichuan chilli drizzle

Tempura-battered fish 29

Mixed garden salad, fries, tartare sauce

Margherita pizza 22

Beef burger 30

Lettuce, tomato, caramelised onion, cheese, fries

Korean grilled chicken burger 28

Grilled marinated chicken, sweet and spicy gochujang sauce, zesty citrus slaw, cheese, fries

Vegan burger 30

Vegan patty, vegan bun, lettuce, tomato, caramelised onion, vegan aioli, tomato relish and fries

Fries & aioli (V) 12

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DINNER MENU

Entrees

Rewana loaf 20

Manuka honey & sea salt butter

Long-line crudo 26

Pickled vegetables, shallot vinaigrette

Lemon butter tiger prawns 26

Charred asparagus

Karaage chicken 22

Pickled cabbage, sweet and spicy sauce

Beef tataki 28

Ponzu sauce, pumpkin miso puree

Sides

Fries 12

Aioli

Kumara fries 14

Smoky chipotle aioli

Broccolini, broad bean medley salad 14

Sautéed greens 14

Fried onion, lemon

Beetroot, orange & feta salad 14

Chardonnay vinaigrette

Iceberg lettuce 12

Parmesan cheese, ranch dressing

Mains

Market Fish 44

Lemon caper butter, potato puree, tossed salad greens

Chargrilled lamb chops 37

Hand-cut fries, quinoa & broad bean feta salad, chimichurri

Eye fillet 52

Kumara two ways, slow-roasted tomatoes, kale salad, seafood bisque sauce

Honey miso glazed pork belly 40

Sautéed greens, apple sauce

Flame-grilled chicken Maryland 39

Periperi marinated chicken, kumara fries, pineapple and corn salsa

Wellness & Plant Based

Heirloom tomato & burrata bruschetta 24

Spicy Sichuan chilli drizzle

Tempura tofu 22

Seasonal greens, ginger miso dressing

Spiced corn ribs 20

Jerk salsa

Polenta rosti 34

Medley mushroom ragout, semolina crisp, chimichurri

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DESSERT MENU

Hokey pokey Crème Brulèe cheesecake 20

Duck Island mango passionfruit sorbet

Lemon meringue pie 19

Pomegranate white chocolate ice cream

Baklava stack 20

Honey cake, pistachio nuts, cream cheese icing

Vegan dark chocolate panna cotta 18

Peach & mango compote, toasted almonds, berry sorbet

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