

MAIN

FISH OF THE DAY 25

Beer-battered fish and kumara fries, served with a side salad and homemade tartare.

MUSSELS AND SCALLOPS 25

Steamed mussel & scallop mousse, honey and soy broth.

SEAFOOD CHOWDER 30

Creamy chowder filled with tarakihi, prawn, hoki, scallops and mussels, served with flatbread.

PORK BELLY 30

Slow-cooked pork belly served on a bed of apple slaw with roasted kumara and crispy noodles.

LAMB STEAK 33

New Zealand lamb coated in a kawakawa crumb, served with Dijon-mustard-glazed carrots, roasted butternut squash and mushroom jus.

VENISON 33

Venison crusted with Horopito, served with glazed plums, cabbage salad and red wine jus.