

Eatery & Bar . Est 2000

We have designed the menu in the form of tapas and sharing plates to showcase local favourites with world flavours. Our dishes use the best of local produce and change to reflect the seasons. Have as little or as much as you want!

Kiwi Tapas		Sharing	
Kimchini	\$18	Served with rosemary roasted potatoes and	
Spring onion and kimchi rice balls, filled with mozzarella and served with a rich red pepper sauce and anchovy aioli		charred greens  Lamb Shoulder  Rosemary roasted lamb shoulder with	<b>\$72</b> a red
Pork Belly	\$22	wine jus	
Aromatic braised pork belly with bok choy and toasted sesame		Whole Roasted Cauliflower (V)  Roasted in spices and served with a ler	<b>\$52</b>
Prawn Lollipops	\$19	and herb yoghurt, and topped with flaked	
Infused with lemongrass and herbs, served with chilli and lime jam			
Beef Steak	\$23	Desserts	
With chimichurri salsa on a sweet corn puree		White Chocolate Pana Cotta	\$15
Ezme Capsicum (V)	\$18	Served with a salted caramel sauce and a	
Blistered capsicum stuffed with Sumac vegetables and pomegranate molasses, served with garlic hung yoghurt and walnut crumble		sesame brittle  Rhubarb and Apple Crumble (VE)  Served with a dairy-free vanilla ice cre	<b>\$15</b> am
Stuffed Curried Eggplant (VE)	\$18	Dark Chocolate Tart	\$15
With a tamarind, coconut and peanut curry sauce		Served with shortbread and raspberry coulis	
Banana Blossom Taco (VE)	\$18	Sides	
Tempura banana blossom with pickled vegetables and a black bean puree	l	Local Sourdough Bread	\$7
New Zealand Green-Lipped Mussels	\$22	With garlic confit	
With kaffir lime and coconut broth		Hand Cut Fries	\$9
Miso Fish	\$22	With aioli	
Seared Tarakihi with miso butter on citrus		Charred Greens	\$9
edamame and broccolini		Rosemary Roasted Potatoes	\$11