

The Raw Bar

Coromandel Oyster Plate
3 natural w dark beer
12

Coromandel Oysters
choice of

Natural
w prelibato white balsamic, lemon (gf)
Tempura
w spicy piri-piri mayo
Kilpatrick
w bacon, tomato & Worcestershire (gf)
half doz 26/ full doz 46

King Fish Poke
Fresh kingfish, pickled cucumber, sesame dressing
18.5

Te Ika Mata
Mango salsa, coconut cream, crispy taro chips
18.5

Entrée

*Selection of Locally Baked Rewena & Sourdough Bread
truffled mascarpone, caramelised balsamic & olive oil*
14.50

*Honey Lavender Duck Breast
red cabbage, pickled daikon, baby beets, cherry gel*
18.5

*Yuzu Glazed Pork Belly
edamame beans, savoy cabbage*
18.5

*Seafood Chowder
toasted Rewena bread*
18.5

*Thyme Roasted Pumpkin salad (gf)(v)
pumpkin, kumara, feta, roasted red peppers, quinoa, rocket*
18.5

*Seared Scallops (gf)
celeriac puree, scallop mousse, basil infused olive oil,
raspberry crumb, toasted hazelnut*
22.5

*Olive Oil Poached Salmon
pickled fennel, edamame beans, crispy capers & guava puree*
22.5

*Coromandel Mussels (gf opt)
onion, tomato, garlice, celery*
22.5

Main Course

Bloody Mary Linguini (v)
fresh linguini, spicy tomato sauce
24.5

Twice Cooked Duck (gf)
confit potato, baby yellow carrots, creamed spinach, mustard jus
38

Seared Salmon
Asian inspired seared salmon with honey soy shitake mushrooms,
sautéed pak choy & wasabi pea puree
3

Oven Roasted Market Fish (gf)
creamed potato puree, poached prawns, miso beurre blanc
36

200gm Grass Fed Beef Eye Fillet
truffle potato croquettes, oyster mushrooms sautéed
with bacon & sage butter
38

Pork Cutlet
honey roasted kumara, bacon lardons, sprouts, pork jus
32.5

Marinated Kansas City Strip
300gm aged sirloin, red chimichurri, duck fat potatoes,
sautéed mushrooms, baby spinach, green salad
39

Slow Roasted Lamb Shoulder (for 2 people)
herb roasted potatoes & seasonal vegetables, lamb jus
65

Sides

Slaw w caramelised balsamic, peanuts, coriander

8

Cauliflower w truffle cheese sauce

8

Mixed Leaf, Green Olive, Tomato & Cucumber Salad (gf)

8

Herb Roasted Baby Potatoes (gf)

8

*Hand Cut Chips w Rosemary Salt (gf)
w ketchup & aioli*

8

Dessert Menu

Mango & White Chocolate Layered Mousse
15

Deconstructed Lemon Tart
lemon curd, lemon mousse, meringue, candied pecans,
candied lemon zest
15

Pineapple Tarte Tatin
coconut ice cream, mango gel, toasted coconut
15

Chefs Ice-Cream Selection (gf)
15

Cheese Board
Selection of 3 cheeses
Falwasser crackers, truffled honey, nuts & accompaniments
36

Single Cheese
choose a single portion of your favourite cheese available
12

Dessert wine

*giesen the brothers
late harvest sauvignon blanc 2012,
\$70 btl*

*clearview sea red
\$75 btl*

*tohu raiha reserve noble riesling 2011,
\$12.5 gl \$60 btl*

Ports

*taylors tawny \$8 gl
grahams 6 grapes \$12 gl
penfolds grandfather \$16 gl
taylors 10 year old tawny \$18 gl
purangi port \$9 gl*

Special coffee

*made with your favourite spirit or liqueur
\$12.50*