



RESTAURANT AND WINE BAR

STARTERS	BREAD \$5 48 hours house made sourdough, nutmeg butter Vegan option available \$5
	MUSSELS \$15 Gratinated NZ green lipped mussels, Marlborough black garlic butter, seaweed crumble
	OCTOPUS \$15 South Island octopus, tamarind sauce, orange gel, almonds Vegetarian – 3 hours slow cooked soy sauce carrot \$10
	PORK \$17 Confit free range pork, apple cider cabbage, mustard sauce
MAINS	FISH \$35 Wild caught NZ fish, Israeli couscous, seasonal vegetables, smoked fish sauce Vegetarian option available \$25
	CHICKEN \$35 Free range chicken, herb risotto, seasonal vegetables Vegetarian \$35 Vegan \$25
	BEEF \$40 NZ Angus steak, pumpkin and kumara puree, citrus sauce
	VENISON \$40 Fiordland wild venison, bread dumpling, maple parsnip with juniper-cardamom sauce, pistachio salt
SIDES	SWEDE \$7 Roasted Otago swede, rosemary oil, parmesan cream
	LEAVES \$7 Mixed leaves, seeds and truffle dressing
	FLATBREAD \$5 Pizza bread, garlic oil, herbs

Please inform us of any food allergies