



STARTERS

empanadas (2 each)
smoked chicken 10
highland salmon 12

rustic cob roll 10
garlic and herb butter (V)

ENTREES

Peruvian ceviche 20
market fish, prawns, camote, chilli, leche de tigre, crunchy corn (DF,GF)

creamy mushroom bruschetta 17
sourdough ciabatta, mushrooms, coconut milk, crispy chickpeas, dried olives

classic steak tartare 20
Wakanui beef, sous vide egg yolk, jalapeños, gherkins, shallots, mustard (DF,GF)

SEASONAL DISH OF THE MONTH

a collaboration between our chef and the local farmers 18/35

SIDES

seasonal salad 12
cos, beets, charred carrots, tomatoes, Manchego cheese, candied pecans (GF,V)

cauliflower gratin 10
mornay, parmesan, fresh herbs (V)

rustic fries 9
herb salt (GF,V)

roasted field mushrooms 12
garlic butter, paprika (GF,V)

hash potato 9
parmesan, fried onion (GF,V)

baby heirloom carrots and broccolini 12
maple, harissa (GF,V)

MAINS

South American style roasted chicken 32
rustic potatoes, broccolini, aji sauce, chimichurri (GF)

catch of the day a la Mediterranean 38
olives, tomatoes, capers, capsicum, garlic (GF)

free range pork chop 34
rosti, heirloom carrots, pickled mustard, chilli, pancetta jus (GF)

tempura cauliflower 25
edamame, sriracha mayo, pickled carrots (GF,DF,V)

LA PARRILLA (choose 1 side)

Wakanui ribeye 250gm 39

Savannah beef fraldinha 400gm 38

Fiordland venison 200gm 36

High country salmon 200gm 34

DESSERTS

70% Callebaut chocolate tart 16
dulche de leche, cocoa nibs, candied orange

Irish cream creme brulee 16
chia-hemp sorbet

double chocolate brownie 14
passionfruit, vodka, melon, mint, vanilla ice cream (GF)

seasonal fruit 16
sorbet, honey

