

Two Course \$59
 Three Course \$79
 includes a glass of wine / beer or soft drink

To Start

Entrées

WARM SOURDOUGH

with soft butter, balsamic vinegar and olive oil

12

SPRING SALAD

lettuce, poached free-range egg, pickled fennel, grilled corn, quinoa, feta, radish and cherry tomato

18

PULLED PORK TACOS

chunky salsa, daikon microgreen salad, spicy sauce and pickled onion

17

SALMON AND PRAWN CEVICHE

red onion, coconut sauce, coriander and chillies

19

SOUP OF THE DAY

freshly made from New Zealand's seasonal produce

16

NEW ZEALAND HIGHLAND SALMON

choice of two sides

36

WAKANUI RIBEYE 300grams

choice of two sides

36

PAN FRIED CHICKEN BREAST

choice of two sides

32

PRAWN AND CHORIZO CASARECCE

pomodoro sauce, eggplant, olives, capsicum, capers and spinach

32



Mains

Sides

HERB SALTED KUMARA WEDGES

7

POTATO TARTIFLETTE

9

creme fraiche, washed rind cheese, lardons and onion

SEASONAL SALAD

10

lettuce, tomatoes, radish, pickled onion and baby corn

FENNEL AND BROCCOLI

8

feta, almonds and spicy Buzzstop honey

Desserts

VANILLA PAVLOVA 14

poached persimons, blood orange curd, dulce de leche and strawberries

CHOCOLATE DELICE TART 14

cherry compote, white chocolate ganache, berry sorbet and yuzu gel

TRADITIONAL CRÉMÉ BRULÉE 15

mango sorbet and chocolate crumbs

SEASONAL FRUIT AND MANGO SORBET 14



GLUTEN FREE  DAIRY FREE  VEGETARIAN 