

HEY GOOD LOOKIN'!

Our menu is made up of dishes that have been thoughtfully crafted to share.

(Please inform wait staff of any food allergies.)

SNACKS	Confit garlic and rosemary focaccia	12
	Marinated olives, orange, chilli, garlic	12
	Cranky Goat feta, filo, hot honey, sesame, pistachio	12
	Half a dozen oysters, cucumber mignonette, lemon	36
	Marinated Mills Bay mussels, focaccia, saffron	15
	Premium Game wild pork croquettes, burnt apple	15
SMALL	Asparagus and zucchini, mint pesto, Cranky Goat feta, lemon, seeds	25
	ViaVio burrata, house made chilli crisp, herbs, focaccia	32
	Yellowfin tuna tartare, potato galette, crème fraiche, lime leaf	28
	Cloudy Bay clams, sweetcorn chowder, jalapeno, cornbread	30
	Pearl veal, tuna mayo, watercress, capers	28
	Smoked lamb ribs, sambal, fried shallots, soft herbs	28
BIG	Agria potato gnocchi, peas, asparagus, lemon, Cranky Goat curd	35
	Clams and mussels, tomato, saffron, chorizo, white beans, salsa verde	38
	Lamb henry, zhoug, yoghurt, za'atar, curry leaves	38
	Pinot braised beef, marrow and cheddar pie (please allow 30mins)	45
SIDE	Golden mile leaves, simple vinaigrette	12
	Smashed cucumbers, sour cream, dill pickle dressing	16
	Celery, dates, almonds, blue cheese	16
	Beer battered fries, spiced salt, aioli	12
SWEET	Tiramisu	15
	Pannacotta, summer strawberries, botrytis riesling	15
	Limoncello syrup cake, whipped ricotta, pistachio	15
	Icey slicey – ask our friendly team for today's flavour	12
	Selection of local and imported cheeses	15 for one · 45 for three
	Tough decisions? Leave it to us and we'll select some of our best for the table	55pp
	Add a selection of Wairau River wines	25pp