

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 vegan	12
	Marinated olives, orange, chilli, garlic vegan, gf	12
	Cranky Goat feta, filo, hot honey, sesame, pistachio veg	12
	Half a dozen oysters, cucumber mignonette, lemon gf, df	36
	Mills Bay mussels pil pil, focaccia, saffron	15
	Pork and prune croquettes, burnt apple df	15
SMALL	Asparagus and zucchini, mint pesto, feta, lemon, seeds gf, vegan option	25
	ViaVio burrata, house made chilli crisp, herbs, focaccia gf option, veg	32
	Yellowfin tuna tartare, potato galette, crème fraiche, lime gf, dfa	28
	Cloudy Bay Clams, sweetcorn chowder, jalapeno, cornbread gfa	30
	Pearl veal, tuna mayo, watercress, capers gf, df	28
	Smoked lamb ribs, sambal, fried shallots, soft herbs gf, df	28
BIG	Agria potato gnocchi, peas, asparagus, lemon, goat curd gf, dfa, veg	35
	Clams and mussels, tomato, saffron, chorizo, white beans, salsa verde gf, df	38
	Lamb henry, zhoug, yoghurt, za'atar, curry leaves gf, dfa	38
	Pork cotoletta, pickled zucchini, lemon	38
SIDE	Golden Mile leaves, simple vinaigrette gf, df	12
	Smashed cucumbers, sour cream, dill pickle gf, dfa	16
	Celery, dates, almonds, blue cheese gf, dfa	16
	Beer battered fries, rosemary salt, aioli gf, df	12
SWEET	Tiramisu	15
	Pannacotta, strawberries, botrytis Riesling gf	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 gfa	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