

DINNER FROM 5.30PM

GRILLED BREADS WITH OLIVES, DIPS AND PESTO \$ 12.00 v

KAITERITERI SEAFOOD BOUILLABAISSSE \$ 21.50

CHICKEN LIVER PARFAIT

WITH PEAR AND FIG CHUTNEY AND TOASTED BRIOCHE \$ 20.50

SEASONAL OYSTERS

SERVED NATURAL g/E OR BEER-BATTERED \$ 26 (6) OR \$ 48 (12)

TOMATO BRUSCHETTA

WITH WHIPPED RICOTTA AND CRISP BASIL \$ 17.00 v

WARM VENISON SALAD

WITH ROQUETTE, FETA, WALNUTS, ROASTED PLUMS AND BABY BEETS \$ 21.00 g/E

SLOW-COOKED AUBERGINE

WITH RATATOUILLE, GOAT CHEESE WONTONS AND TRUFFLED ROQUETTE & PARMESAN SALAD

\$ 35 g/E & v

CHAR-GRILLED LAMB CUTLETS

WITH A LAMB NECK AND KUMARA TART, PEAS AND BEANS

\$ 36

SUSTAINABLY SOURCED MARKET FISH OF THE DAY

WITH PROSCIUTTO, SMOKED MUSSELS, ISRAELI COUSCOUS AND TOMATO SALAD

\$ 36

SLOW-COOKED PEPPERED BEEF FILLET

WITH BROCCOLI, ALMONDS, TOMATO AND BEEF CHEEK ARANCINI, GREEN BEANS

\$ 37

BUTTER-POACHED ŌRA KING SALMON

ON A WARM NIÇOISE SALAD WITH SCAMPI AND TOMATO OIL

\$ 37 g/E