

ARTISAN

ENTRÉES

PAN-FRIED HALLOUMI VGF

with macerated strawberries, pistachio, mint, basil and cashew butter

or

KAWAKAWA CURED KING SALMON TARTARE GFO

with dill labneh, pickled cucumber and crispbread

MAINS

FRESH CATCH GFDF

pan-fried and served with spring pea purée, salt cured capers, kumara allumettes and pomegranate gastrique

or

SPRING VEGETABLE PITHIVIER V

with whipped ricotta, asparagus, roasted beetroot ketchup and pine nuts

or

NZ PORK BELLY GF

with Pernod braised fennel, orange jus and miso shallot purée

or

CHAR-GRILLED SIRLOIN GF

250g Pure South sirloin served with fries and Café de Paris butter

SIDES

HOUSE SALAD 14 VGF | ASPARAGUS WITH GRIBICHE 15 VGFDF | POMMES FRITES 13 VGF

HEIRLOOM TOMATO AND BASIL SALAD 14 VGF | CREAMY MASH 14 VGF

V vegetarian | VG vegan | GF gluten free | DF dairy free
VGO vegan option | GFO gluten free option | DFO dairy free option