



STARTERS & SNACKS

- Oven baked New York Pretzel with hand churned west coast butter - \$8 **V**
- Freshly shucked Te Matuku Bay Oysters with apple cider granita and gin caviar - \$5 each **GF**
- Pan Seared Scallop Taco with grilled pineapple, raisin and caper sauce, pepitas - \$8.50 **GF**
- Pork Baby Back Rib with sticky miso caramel and honey glazed peanuts - \$10 **GF**
- Duck Spring Roll with chilli jam - \$8
- Tuna Tartar with pork crackle - \$9
- Salt & Pepper Squid with orange caramel and pickled ginger - \$8 **GF**
- Blue Paua Skewer with black beer glaze - \$13 **GF**
- Antipasto Platter – A selection of meats, duck & rabbit rilette, bread, stuffed peppadews, olives - \$25
- Cheese Board – Choice of either soft, cheddar or blue served with crackers, and grapes - \$12

MAINS

- 15-hour Slow Cooked Lamb Shoulder with salsa verde and jus - \$19 **GF**
- Crumbed Free Range Chicken Breast with heirloom tomato and buffalo mozzarella - \$19
- Pan-fried John Dory with crayfish bisque - \$19
- Chinese Style Half Duck with orange sauce - \$27 **GF**
- Free Range Eye Fillet with Café de Paris butter and jus - \$19 **GF**
- Cloudy Bay Clams with pork & fennel sausage, pumpkin & basil - \$19 **GF**
- Pork Baby Back Ribs with sticky miso caramel and honey glazed peanuts - \$19 **GF**

SIDES

- Potato Gratin – Layered potato with cream and garlic - \$9 **GF / V**
- Skordalia – Greek garlic mashed potato - \$9 **GF / VG**
- Hasselback Yams – Thinly sliced yams, roasted with butter and thyme - \$9 **GF / V**
- Beetroot Salad – Golden beetroot, a2 feta, broad beans with a raspberry vinaigrette - \$9 **GF / V / VGO**
- Caprese Salad – Heirloom tomatoes, mozzarella, basil - \$9 **GF / V**
- Baby Caesar Salad – Cos, parmesan, bacon, egg, classic Caesar dressing - \$9
- Ugly Carrots – Whole roasted carrots, dukkah, and yoghurt - \$9 **GF / V / VGO**
- Grilled Broccolini – Fresh broccolini grilled and topped with sesame dressing - \$9 **V / VGO**
- Homestyle Chips – Served with a side of aioli - \$9 **V / VGO**

GF / GLUTEN FREE V / VEGETARIAN VG / VEGAN VGO / VEGAN OPTION



DESSERTS

Vanilla Crème Brûlée - \$10

Ice Cream in a Waffle Cone - \$6

Golden Syrup Dumplings with Ice Cream - \$10 Apple Pie with Ice
Cream - \$10

Cheese Board – Choice of either soft, cheddar or blue - \$12

TO FINISH

Taylor Special Tawny Port - \$7

Dow's Fine Tawny Port - \$7

Coffee & Tea Available