

dinner menu

5pm til late

TO START

Oysters	1/2 doz 36
natural GFI, DF	doz 70
battered	
Housemade focaccia bread	16
whipped ricotta, honey & pinenuts	
garlic butter v, VE, *	

SMALLER PLATES

Housemade Jalapeno and cheese bites	20
ranch mayonnaise v	
Curious Croppers heirloom tomato salad	22
handmade bocconcini, basil oil, olive dust, bell pepper pesto GFI, DF*	
Market fish kokoda	24
bell pepper pesto, micro cress, DF* GFI	
Lemon pepper crumbed calamari	23
housemade aioli	
Buttermilk fried chicken	23
housemade aioli	
Fish and wagyu sliders (mix and match any 3)	25
housemade brioche, chili jam, pickles / tartare sauce	
Smoked salmon rilette	24
sourdough, caviar GFI*	
Pork flatbread	26
housemade flatbreads, slaw, sirracha mayonnaise, bourbon barbecue sauce	

SHARED BOARDS

Grazing board	80
wagyu sliders, beer battered fish, fried chicken, crumbed calamari, jalapeno cheese bites	
Charcuterie and cheese board	50/80
selection of cured meats, cheeses, salmon GFI*	

SIDES

Double cooked NZ kumara wedges	15
aioli GFI, DF	
Stuffed courgette flower with goats cheese v	8
creamy garlic prawns GFI	18
Green leaf salad	12
cherry tomato GFI, V, VE	
Fries	12
straight cut GFI, V, VE	
Seasonal vegetables	16
olive & rosemary butter GFI*, DF*, V, VE*	

SALADS

Chicken and curried mango salad	28
avocado, savoury noodles, microgreens GFI*	
Calamari salad	28
mixed leafy greens, aioli	

LARGER PLATES

Waitaha wagyu beef burger	29
housemade brioche, chili jam, pickles, swiss cheese, fries GFI, *	
add extra patty	9
add fried egg	4
add bacon	4
Buttermilk fried chicken burger	29
bacon, housemade brioche, chili jam, swiss cheese, pickles	
add extra patty	9
add fried egg	4
add bacon	4
Peroni battered fish & chips	32
with tartare sauce & salad GFI*, DF	
add extra piece of fish	8
Prawn and chorizo linguini	34
caper and anchovy butter, grana padano, spinach DF*	
Summer pea risotto	32
snow peas, exotic mushrooms, goats cheese, parmigiano reggiano v GFI, DF* VEGAN	
Goats cheese ravioli	32
truffle mushroom, spinach, beurre noisette, v	
Pan roasted chicken breast	40
bacon, chili jam, creamy mash, charred cauliini, mushroom duxelle, truffle jus GFI, *	
Market fish	42
saffron risotto, caper and anchovy butter, charred cauliini, caviar GFI, DF*	
NZ free range pork belly	42
creamy kumara, braised red cabbage, apple mustard, pineapple salsa, jus GFI, DF*	
Eye fillet (200gm)	48
truffle agria hash, charred cauliini, pea puree, black garlic, red wine jus GFI*, DF	
Beef Wellington	48
spinach and mushroom duxelles, chargrilled cauliini, truffle hash, red wine jus, black garlic, pea puree	
served medium rare - please allow 20 mins	
Lamb shoulder	89
pea puree, seasonal vegetables, jus GFI, DF	

PLEASE LET US KNOW IF YOU HAVE ANY DIETARY REQUIREMENTS OR ALLERGIES. WHILE EVERY PRECAUTION HAS BEEN TAKEN IN PREPARING YOUR MEAL, THERE MAY BE TRACE ELEMENTS ON PREMISE.

GFI - gluten free ingredient

DF - dairy free

V - vegetarian

VE - vegan

* - can be modified