PLEASE NOTE
OUR MENU SHOWCASES BEST IN SEASON SEAFOOD & PRODUCE – THIS THEREFORE CAN BE INFLUENCED BY AOTEAROA’S EVERCHANGING WEATHER.

WHilst we endeavouR to keep the web version of our menu current, some items & pricing may change in line with market availability.
### FRUITS OF THE SEA

- **Seafood platter**
  - With oysters, Cloudy Bay clams, Mills Bay mussels, tiger prawns, Ruakaka kingfish 140
  - Add half a Wairarapa poached cray 70
  - Market oysters – freshly shucked, shallot vinegar, lemon 7 ea

### SNACKS

- Wairarapa organic vegetable crudities, Annabelle goats fromage blanc 22
- Sicilian olives, spiced Kaitake macadamias 15
- Tuna crostini – yellow fin tuna, taramasalata, chicory, chives 28
- Bostock’s organic chicken wings, ras al hanout butter, romesco 24
- **Salumi mixed plate**
  - With prosciutto cotto with truffle, sopressa paesena, coppa legata, pickles 32

### SMALL

- Clevedon buffalo ricotta gnocchi, oyster mushroom, parsley butter 28
- Broccoli chopped salad, Viavio mozzarella, lemon, parsley, Ortiz anchovy 30
- Fritto misto – mixed fried fish and shellfish, garlic aioli 34
- Ruakaka kingfish crudo, green apple, basil, celery 34
- Duck manti – ‘Turkish ravioli’ pomegranate, garlic yoghurt, paprika butter 32

### LARGE

- Plin pinched ravioli, butternut, sage, pistachio, pecorino 36
- Linguine vongole, Cloudy Bay clams, jamon, red chili, chives 40
- Strait Speared butterfish, south coast seaweed butter, lemon, caper berry 48
- Lumina lamb rump, beans, barley, salsa verde, soubise 46
- Bostock’s organic chicken breast, ham broth, fennel, olive 42
- Hawkes Bay organic beef rump steak, eggplant, leek, taleggio 50

### FOR 2 OR MORE

- Salt baked Leigh snapper, basil, salsa rosso 90
- Bistecca Fiorentina 1kg – dry aged t-bone, pepper sauce, steak butter 15 / 100g

### SIDES

- Herb and leaf salad, baby gem, chicory, chardonnay dressing 14
- Lebanese cucumber, rose pickle, smoked buffalo labneh 14
- Cavalo nero, garlic, lemon, red chili, olive oil 14
- Patatas bravas, smoked tomato sauce 14