



## **SHELLY BAY BAKER**

organic rye sourdough, cacio e pepe butter

4pp

## **FRUITS OF THE SEA** subject to availability

### **Seafood platter**

with oysters, Cloudy Bay clams, Mills Bay mussels, tiger prawns, Ruakākā kingfish, tuna

140

Market oysters – freshly shucked, shallot vinegar, lemon

6.5

## **SNACKS**

Warm marinated olives, spiced Kaitake macadamias

15

Blue cod croquettes, lemon, parmesan, chive, lime labneh

22

Tuna crostini – yellow fin tuna, taramasalata, chicory, chives, salmon caviar

28

### **Antipasto mixed plate**

with cold cuts, olives, pickles, Shelly Bay sourdough

32

## **SMALL**

Marinated avocado, Sicilian caponata, baby gem lettuce, polenta chips

25

Grilled tiger prawns, parsley, lime, piri piri sauce

30

Ruakākā kingfish crudo, green apple, basil, radish, celery

34

Beef short rib, spring onion, pomegranate, Rewarewa honey

24

### **Cacciucco – local fish soup**

with Cook Strait butterfish, Cloudy Bay clams, Mills Bay mussels, cray bisque

30

## **PASTA**

Gnocchi, pesto, pine nuts, basil, grana Padano

26

Risotto, Acquerello aged rice, wild forest mushroom, black truffle, parmesan

30

Ravioli, burrata, cherry tomato, basil, parmesan

32

Duck manti- ‘Turkish Ravioli’ pomegranate, garlic yoghurt, paprika butter

32

Fettuccine, Wairarapa crayfish, datterino tomatoes, sweet garlic

40

## **LARGE**

Line caught fish, beluga lentil, broccoli, squid ink chips

46

Port Chalmers lemon sole a la meuniere, lemon, caper, olives

47

Lumina lamb rack & shoulder croquette, cauliflower, macadamia, spinach

48

Kurobuta pork rib, brussels sprouts, mustard, black garlic barbecue sauce

47

Pure South beef eye fillet, truffle mash, baby carrots, red wine sauce

50

### **For 2 or more – limited availability**

Dry aged beef selection – ask the team for today’s cuts

15/100g

Mixed Grill – lamb rack, ribeye, eye fillet, grilled vegetables, steak butter, sauce

100

## **SIDES**

Herb & leaf salad, baby gem, rocket, chardonnay dressing

14

Broccolini, olive oil, smoked almond

14

Truffle mashed potato

14

Patatas bravas, smoked tomato sauce

14



**WITH THANKS TO**

KAIMOANA - TORA COLLECTIVE, WAIRARAPA

KINGFISH - HAKU, NORTHLAND

OLIVE OIL - OLEA ESTATE, FEATHERSTON

BUTTERFISH - STRAIT SPEARED, WELLINGTON

KAIMOANA - YELLOW BRICK ROAD, AOTEAORA

FRESH PRODUCE - LEWIS FARMS, LEVIN

CHEESE - ANABELLE, AUCKLAND

KAIMOANA - LEIGH FISH, LEIGH

CHEESE - CLEVEDON BUFFALO CO., CLEVEDON

CLAMS - CLOUDY BAY CLAMS, MARLBOROUGH

CHICKEN - BOSTOCK BROTHERS, HASTINGS

MUSSELS - MILLS BAY MUSSELS, MARLBOROUGH

TOMATOES - CURIOUS CROPPERS, CLEVEDON



## GLUTEN FREE

### GLUTEN FREE BREAD

cacio e pepe butter 4pp

### FRUITS OF THE SEA subject to availability

#### Seafood platter

with oysters, Cloudy Bay clams, Mills Bay mussels, tiger prawns, Ruakākā kingfish, tuna 140  
Market oysters – freshly shucked, shallot vinegar, lemon 6.5

### SNACKS

Warm marinated olives, spiced Kaitake macadamias 15  
Tuna crostini – yellow fin tuna, saffron aioli, chicory, chives 28  
Antipasto mixed plate  
with cold cuts, olives, pickles, gluten free bread 32

### SMALL

Marinated avocado, Sicilian caponata, baby gem lettuce, polenta chips 25  
Grilled tiger prawns, parsley, lime, piri piri sauce 30  
Ruakākā kingfish crudo, green apple, basil, radish, celery 34  
Beef short rib, spring onion, pomegranate, Rewarewa honey 24  
Cacciucco – local fish soup  
with Cook Strait butterfish, Cloudy Bay clams, Mills Bay mussels, cray bisque 30

### PASTA

Risotto, Acquerello aged rice, wild forest mushroom, black truffle, parmesan 30  
Gluten free Spaghetti, Wairarapa crayfish, datterino tomatoes, sweet garlic 40

### LARGE

Line caught fish, beluga lentil, broccoli, squid ink chips 46  
Port Chalmers lemon sole a la meuniere, lemon, caper, olives 47  
Lumina lamb rack, cauliflower, macadamia, spinach 48  
Kurobuta pork rib, brussels sprouts, mustard, black garlic barbecue sauce 47  
Pure South beef eye fillet, truffle mash, baby carrots, red wine sauce 50  
For 2 or more – limited availability  
Dry aged beef selection – ask the team for today's cuts 15/100g  
Mixed Grill – lamb rack, ribeye, eye fillet, grilled vegetables, steak butter, sauce 100

### SIDES

Herb & leaf salad, baby gem, rocket, chardonnay dressing 14  
Broccolini, olive oil, smoked almond 14  
Truffle mashed potato 14  
Patatas bravas, smoked tomato sauce 14



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TOMATOES - CURIOUS CROPPERS, CLEVEDON



## VEGAN

### SNACKS

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Shelly Bay Baker Organic rye sourdough, Olea Estate olive oil, balsamic vinegar	4pp
Warm marinated olives Spiced Kaitake macadamias	15

### SMALL & LARGE

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Marinated Avocado Sicilian caponata, baby gem lettuce, polenta chips	25
Penne pasta Oyster mushroom, parsley, olive oil, lemon	30
Risotto Acquerello aged rice, wild forest mushroom, black truffle	30

### SIDES

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Herb & leaf salad Baby gem, chicory, chardonnay dressing	14
Broccolini Olive oil, almond	14
Patatas bravas Smoked tomato sauce	14





## HALAL

### SHELLY BAY BAKER

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Market oysters – freshly shucked, shallot vinegar, lemon 6.5

### SNACKS

Warm marinated olives, spiced Kaitake macadamias 15

Blue cod croquettes, lemon, parmesan, chive, lime labneh 22

Tuna crostini – yellow fin tuna, taramasalata, chicory, chives, salmon caviar 28

### SMALL

Marinated avocado, Sicilian caponata, baby gem lettuce, polenta chips 25

Grilled tiger prawns, parsley, lime, piri piri sauce 30

Ruakākā kingfish crudo, green apple, basil, radish, celery 34

#### Cacciucco – local fish soup

with Cook Strait butterfish, Cloudy Bay clams, Mills Bay mussels, cray bisque 30

### PASTA

Gnocchi, pesto, pine nuts, basil, grana Padano 26

Risotto, Acquerello aged rice, wild forest mushroom, black truffle, parmesan 30

Ravioli, burrata, cherry tomato, basil, parmesan 32

Duck manti- ‘Turkish Ravioli’ pomegranate, garlic yoghurt, paprika butter 32

Fettuccine, Wairarapa crayfish, datterino tomatoes, sweet garlic 40

### LARGE

Line caught fish, beluga lentil, broccoli, squid ink chips 46

Port Chalmers lemon sole a la meuniere, lemon, caper, olives 47

Lumina lamb rack & shoulder croquette, cauliflower, macadamia, spinach 48

Pure South beef eye fillet, truffle mash, baby carrots, red wine sauce 50

#### For 2 or more – limited availability

Dry aged beef selection – ask the team for today’s cuts 15/100g

Mixed Grill – lamb rack, ribeye, eye fillet, grilled vegetables, steak butter, sauce 100

### SIDES

Herb & leaf salad, baby gem, rocket, chardonnay dressing 14

Broccolini, olive oil, smoked almond 14

Truffle mashed potato 14

Patatas bravas, smoked tomato sauce 14



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TOMATOES - CURIOUS CROPPERS, CLEVEDON