

APPETISERS

Pumpkin & coconut Soup | 18

Kaffir lime - coconut cream, toasted pumpkin seeds

House smoked salmon | 24

Daikon, house pickles, yuzu kosho mayo, furikake quinoa crunch

Venison Carpaccio | 21

Anchovy & tuna sauce, capers, potato & salad leaves

Pork Belly Bites | 20

Chilli caramel, beetroot relish, pickled red onion.

Green Bowl | 18

Broccolini, peas, avocado, soft egg, toasted seeds, lemon vinaigrette.

• Add grilled chicken | 10

Classic Caesar Salad | 22

Cos lettuce with parmesan shavings, poached eggs, bacon, rewena croutons and anchovy dressing.

(can be made GF) • Add chicken 10 | add prawns 9

MAINS

Beef Fillet 180gm | 54 🍴🍷

Caramelized onion, fondant potato, broccolini, jus.

Pan-Roasted Locally Sourced Fish | 36 🍴🍷🌱

Leek ash risotto, ginger & spring onion salsa, saffron beurre blanc

Roast Chicken breast | 34 🍴🍷

Braised savoy cabbage & golden raisins, peppercorn sauce, polenta, pickled onions

Steak frites | 52 🍴🍷

Beef Sirloin (250g), steak fries, maître d'hotel butter

Braised lamb shank | 38 🍴🍷

Cumin & root puree, salsa verde, pickled cucumber

Baked portobello mushroom | 32 🍴🌱🍷

Balsamic, kumara miso mash, chilli rosemary butter

SIDES

Kumara miso mash | 12 🍴🌱🍷

Duck fat potatoes | 12 🍴🍷


Glazed carrots, currants & pistachio salsa | 12 🍴🍷🌱

Garden salad, pickled raisins, lemon vinaigrette | 10 🍴🍷🌱🌿

French fries and aioli | 12 🍴🌱

Sautéed garlic broccoli, toasted almonds | 11 🍴🍷🌱🌿

DESSERTS

Warm cinnamon churros | 14  

Chocolate sauce, whipped cream

Chocolate & hazelnut mousse (GF) | 14   

Chocolate streusel

Baked cheesecake | 14  

Berry coulis, mascarpone

Cashew & Mango & coconut cake | 14    

Coconut cream, tropical coulis.

COCKTAILS

Boysenberry Negroni 24

Scapegrace Gin | Cocchi Storico Vermouth | Campari |
Boysenberry

Chandelier Bellini 25

L'Opera Bitter Aperitif | Lagavulin 16 | Elderflower | Prosecco

Dill or No Dill 25

Scapegrace Dry Gin | Cocchi Di Torino Dry Vermouth |
Dill Washed Olive Oil

Cacao Manhattan 24

Thompson Two Tone | Cocchi storico Vermouth | Briottet
Cacao | Aromatic Bitter

Margarita 24

Blanco Tequila | Orange Liqueur | Lime | Celery Salt

Golden Cocoa (Warm Cocktail) 24

Havana Club Anejo 7 anos | Oat Milk | Chocolate |
Caramel | Cream

Flatten White (Warm Cocktail) 24

Batch 10 Manuka Honey Bourbon | Long Black | Cream |
Salt

Penicilin 24

Thompson Two Tone Whisky Infused Ginger | Lemon |
Manuka Honey | Aromatic Bitter | Pasteurized Egg

COCKTAILS

South Side 24

Scapegrace Dry Gin | Lemon | Manuka Honey | Cilantro

Chandelier Corpse Reviver 25

House Peach Persimmon Blanc | Sauvignon Blanc |
Absinthe | Co2

ZERO PROOF COCKTAIL

Elder & Ember 16

Terps & Co 0% Alcohol Gin | Elderflower Peach | Tonic

Midnight Cacao \$16

Terps & Co 0% Tequila | Oat Milk | Chocolate | Agave |
Cream

Strawberry Blush \$16

Seedlip Garden 108 | Strawberry | Cranberry | Co2