

MAIN

FISH OF THE DAY 25

Beer battered fish and kumara fries, served with a side salad and homemade tartare.

MUSSELS AND SCALLOPS 25

Steamed mussel & scallop mousse, honey and soy broth.

SEAFOOD CHOWDER 30

Creamy chowder filled with terakihi, prawn, hoki, scallops and mussels, served with flatbread.

PORK BELLY 30

Slow cooked pork belly served on a bed of apple slaw with roasted kumara, and crispy noodle.

LAMB STEAK 33

New Zealand Lamb coated in a kawakawa crumb, served with Dijon mustard glazed carrots, roasted butternut squash and a mushroom Jus.

VENISON 33

Venison crusted with horopito, served with glazed plums, cabbage salad and red wine Jus.



Figure 8. Steak (Source: Karastelev, 2019).