

STARTERS

Soup of the Day \$15

Warm Rewana Bread \$15
Whipped butter, smoked sea salt (V)

Marlborough Green-Lipped Mussels \$29
White wine, garlic, shallot, fresh herbs, toasted rustic bread
1/2 dozen \$15

Kokoda \$26
Melanesian style ceviche, cured fish, crab meat, garden salsa, Kūmara crisp (GF, NF, DF)

Hearts of Romaine \$26

Romaine hearts, crisp pancetta, shaved grana, Spanish anchovy, poached egg, Caesar dressing, crouton (GFOA, NF)
Add grilled chicken +\$8 | Add smoked salmon +\$10

Roasted Market Vegetable & Quinoa Salad \$26
Roasted seasonal vegetables tossed with protein-rich quinoa, baby leaves, fresh herbs and a light lemon vinaigrette (VG, GF, DF, NF)

Grilled Halloumi \$26
Roasted cherry tomatoes, hummus, marinated olives, Turkish bread (GFOA)

SIGNATURE GRILLED & COMFORT

Manukau Char-Grilled Beef Sirloin (250g) \$47
Manukau honey & mustard glaze, smoked garlic butter, bistro fries, charred broccolini (GF, NF)

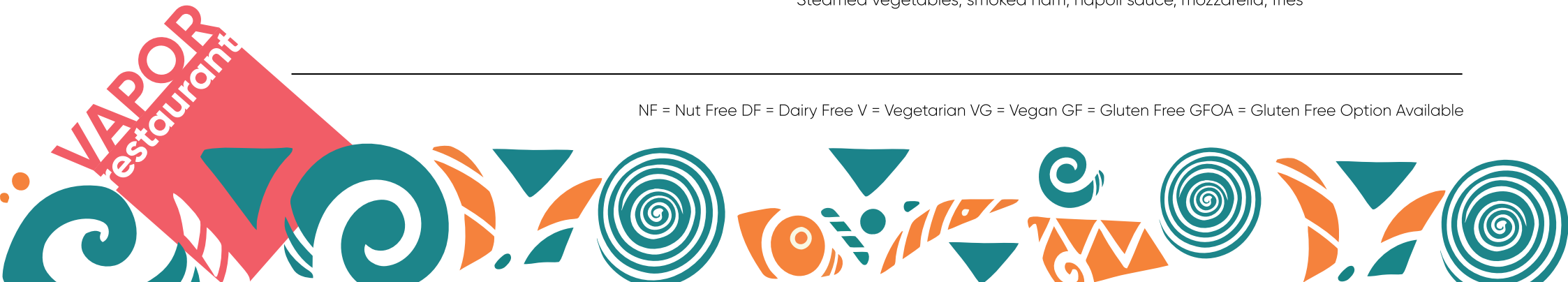
Sticky Tamarind & Ginger Pork Ribs \$40
Slow-cooked then charred, Asian slaw, bistro fries (DF, NF)

Rigatoni al Ragù \$38
Slow-braised beef ragout, grana padano

Pesto Pappardelle \$32
White wine, garlic, chilli, lemon, pesto, cherry tomato, grana padano (V, DF, NF)

Chicken Parma \$40
Steamed vegetables, smoked ham, napoli sauce, mozzarella, fries

NF = Nut Free DF = Dairy Free V = Vegetarian VG = Vegan GF = Gluten Free GFOA = Gluten Free Option Available



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Butter Chicken \$32

Tomato & cashew gravy, basmati rice, garlic naan, chutney and pickles (GF, NF)

Lamb Rogan Josh \$34

Slow-braised lamb, aromatic spices, basmati rice, garlic naan bread chutney and pickles (GF, DF, NF)

Coconut Chickpea Curry \$32

Chickpeas, seasonal vegetables, coconut curry sauce, jasmine rice, naan bread, pickle and chutney (V, GF, NF)

Pan-Seared Salmon \$43

Lemon beurre blanc, crushed baby potatoes, greens (GF, NF)

SIDES

Steamed Rice (VG, GF, DF, NF) \$5

Garlic Naan 2 Pieces (V) \$5

Bistro Fries (V) \$9

Kūmara Mash (V, GF, NF) \$9

Garden Salad (V, GF, DF, NF) \$9

Steamed Seasonal Vegetables (V, GF, DF, NF) \$9

TO FINISH

Traditional Italian Tiramisu \$18

Espresso-soaked savoiardi, mascarpone cream, dark chocolate

Aotearoa-Style Today's Cheesecake \$18

Seasonal berry compote, vanilla ice cream (V, NF)

Warm Chocolate Brownie \$16

Chocolate sauce, vanilla ice cream (V)

Ice Cream & Sorbet Selection \$16

Ask your server for today's flavours (GF, NF)

Seasonal Tropical Fruit Selection \$16

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