

*Menu is subjected to change of season and availability*

## **E N T R E E S**

Roasted garlic bulb / olives / feta / housemade chutneys / pickles / toast.	20.50
House smoked fish pate / chutneys / pickles / toast.	22.50
Local little neck clams OR green lipped mussels steamed in <i>EITHER</i> : - <i>karengo seaweed broth</i> - <i>horseradish cream</i> - <i>laksa style broth</i>	22.50
Hand minced paua / pan-fried into fritters / cucumber salsa / chilli yoghurt.	22.50
Crispy bite sized squid / finished with chilli and garlic / asian slaw.	22.50
Seafood chowder: shellfish / white fish / squid / coconut pumpkin.	22.50
Slices of roasted pork belly / salad greens / sesame dressing.	22.50
Housemade pigs' head terrine / pickles / toast.	22.50

## **M A I N S**

Pan-fried, fresh fish fillets of your choice, served with steamed rice <i>EITHER</i> - <i>coated in kelp crust / lemon butter</i> - <i>capsicum chilli jam / cucumber salsa</i> - <i>coated in citrus crust / chilli melon salsa</i> - <i>spring onion, ginger and garlic</i>	38.00 / 40.00	<i>OR</i>
Salmon fillet / marinated in soy / pan seared / warm sushi rice / chunky avocado and wakame seaweed salad / lemon butter.	38.00	
Yellow fin tuna steak / crusted in citrus / seared to rare / steamed herb sushi rice / caper and tomato vinaigrette / spicy aioli.	38.00	
Plato's Fish Pie: hot smoked white fish / fish fillets / mustard, bacon and leek sauce / smashed new potatoes / cold smoked cheese / grilled.	38.00	
Pork and Clams: pan seared pork sirloin / steamed little neck clams / white wine coriander cream / potatoes and julienne vegetables.	38.00	
Flat iron steak / cooked on the grill to your liking / fried chorizo and Herb butter / new potato salad / roasted vine tomato / green beans.	36.00	
Cold smoked ribeye / cooked on the grill to your liking / smashed new potatoes / finished with <i>EITHER</i> : <i>Hiri - chipotle cream / rocket slaw</i> <i>Kaimoana - garlic veloute / local shellfish</i>	36.00 38.00	
Grilled eggplant / roasted mushrooms and tomato / baked in tomato provençale / parmesan crumb / grilled,	32.00	

## **ON THE SIDE**

<i>Seasonal potatoes / garlic herb butter</i>	<i>Roasted vine tomatoes / parmesan crumb</i>	7.50
<i>Cauliflower gratin / parmesan crumb</i>	<i>Steamed broccoli / mint tzatziki / slivered almonds</i>	
<i>Sauteed courgettes / garlic butter</i>	<i>Sauteed green beans / black bean paste</i>	
<i>Avocado and seaweed salad / miso dressing</i>	<i>Seasonal salad greens / balsamic vinaigrette</i>	

PLEASE INFORM YOUR WAITPERSON OF ANY DIETARY REQUIREMENTS OR ALLERGIES