E N T R É E S

marinated olives 8

house-made bread, sundried tomato + herb oil, balsamic vinegar 10

toasted house-made bread, chutneys + pickles with

E I T H E R : confit garlic, marinated feta, olives 20

house hot smoked fish pate 22.5

pigs’ head terrine 22.5

steamed little neck clams AND/OR green lipped mussels, bread 22.5

E I T H E R : Karengo – seaweed broth

Rarahi – horseradish cream

Kari – laksa style broth

handminced paua, pan-fried into fritter, chilli yoghurt, caper tomato salsa 22.5

crispy bite sized squid, finished with chilli + garlic, house slaw 22.5

roasted pork belly, cabbage slaw, ginger soy dressing 22.5

chargrilled halloumi, avocado salad, chilli herb vinaigrette 22

M A I N S

pan-fried fish fillets of your choice, steamed rice 38 / 40

E I T H E R : Karapu – crusted in kelp, lemon butter

Rēmana – crusted in citrus, tomato caper salsa

Kāriki – spring onion, ginger and garlic oil

soy marinated salmon fillet, pan seared and roasted, steamed rice, 38

chunky avocado and wakame seaweed salad, lemon butter

citrus crusted blue fin tuna steak, pan-seared to rare, 38

herb rice, tomato + caper salsa, lemon + garlic aioli

Plato’s fish pie : white fish fillets, hot smoked fish, mustard, bacon 38

+ leek sauce, topped with potato smash + cold smoked cheese, grilled

pork + clams : pan seared pork sirloin, steamed little neck clams, 38

fried garlic potatoes, garlic white wine + coriander cream

cold smoked ribeye, grilled to your liking, smashed potatoes

E I T H E R : Harore – herb + garlic mushroom cream 36

Kaimoana – steamed local shellfish, garlic cream 38

slow braised beef cheek, braising jus of rosemary, black olives, 36

vine tomatoes and red wine, smashed potatoes

southern style curry : roasted mushrooms, capsicum + kumara, 32

pomegranate, masala + fenugreek coconut cream, crumbed cauliflower

S I D E S

fried potatoes, garlic herb butter sauteed carrots, cumin + ginger syrup

steamed broccoli, tzatziki, almonds roasted cauliflower gratin

salad greens, vinaigrette avocado + seaweed salad, miso dressing

PLEASE INFORM YOUR WAITPERSON OF ANY DIETARY REQUIREMENTS OR ALLERGIES