

menu may be subject to change due to seasons and availability

## ENTRÉES

jalapeno + rosemary marinated olives	8
toasted house bread, chutneys + pickles with either:	23
+ confit garlic, local feta, marinated olives	
+ house hot smoked fish pate	
ceviche: gurnard, cured in citrus + coconut, salad greens, house bread	24
steamed local little neck clams and/or green lipped mussels in either:	23
+ Karengo – seaweed broth	
+ Rarahi – horseradish cream	
+ Kari – laksa style broth	
hand-minced pāua, pan-fried into fritters, chilli yoghurt, caper + tomato salsa	24
crispy bite sized squid, finished with garlic + chilli, house slaw	23
sauteed whole prawns, chilli garlic butter, house bread	26
bravas: sauteed chorizo + potatoes, paprika butter (+ slow braised octopus)	23
sauteed porcini mushrooms + halloumi, garlic butter, toasted house bread	23

## MAINS

fish fillets of your choice, pan-fried, steamed rice, finished with either:	POA
+ Karapu – crusted in kelp, lemon butter	
+ Rēmāna – crusted in citrus, pineapple + tomato salsa	
+ Kāriki – spring onion, ginger and garlic oil	
Plato's fish pie: fish fillets, hot smoked fish, mustard, bacon + leek sauce, topped with potato smash + cold smoked cheese, grilled	38
salmon fillet, marinated in soy, pan-seared + roasted, lemon butter, pineapple + tomato salsa, herbed rice	40
yellow fin tuna steak, crusted in citrus, pan-seared to rare, tomato + caper salsa, lemon aioli, herbed sushi rice	42
pork + clams: sauteed pork sirloin chunks, steamed little neck clams, fried potatoes, tomato + coriander white wine broth, aioli	40
cold smoked ribeye, grilled to your liking, with either:	
+ Kaimoana – garlic white wine cream, steamed shellfish, potato smash	42
+ Pata – garlic + herb butter, red wine jus, bubble + squeak	36
southern style curry: roasted eggplant, courgette, capsicum + fennel, pomegranate, masala + fenugreek coconut cream, steamed rice	32

## SIDES

**13 each**

steamed potatoes, garlic herb butter / bombay brussels: sprouts in bombay spice sauce  
steamed broccoli, tzatziki, almond / roasted cauliflower gratin / courgette, spiced butter  
house salad, balsamic vinaigrette / avocado + wakame seaweed salad, miso dressing

PLEASE INFORM YOUR WAITPERSON OF ANY DIETARY REQUIREMENTS OR ALLERGIES