**E N T R É E S** 

house marinated olives . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . 10

housemade bread, with either + sundried tomato oil + balsamic . . . . . . . . . . . . . . . . . . .

 + confit garlic + herb oil . . . . . . . . . . . . . . . . . . . . . . . . . .13

housemade toast, with either + baked camembert, house tamarind paste . . . . . . . . . . .21

+ house duck liver pâté, pickles, chutney . . . . . . . . . . . . .25

+ house smoked fish pâté, pickles, chutney . . . . . . . . . . .25

Te Kouma Bay oysters (Coromandel) - raw - in shell, house vinaigrette . . . . . . . . . . . . . . . . 7 ea - grilled kilpatrick – bacon, onion + Worcestershire . . .8 ea

fried shark | vinegar marinated elephant fish, house aioli . . . . . . . . . . . . . . . . . . . . . . . . 23

shellfish | steamed littleneck clams + green lipped mussels, house bread, in either . . . . .25

* Karengo – seaweed broth
* Rarihi – horseradish cream
* Kāri – laksa style broth

pāua | minced + pan-fried fritters, chilli yoghurt, caper + tomato salsa . . . . . . . . . . . . . . .29

whole prawns | garlic chilli + herb butter, fried potatoes, house bread . . . . . . . . . . . . . . .27

fried squid | chilli, ginger, garlic + herb, house slaw . . . . . . . . . . . . . . . . . . . . . . . . . . . . .25

**M A I N S**

pan-fried fish fillets, steamed rice, either . . . . . . . . . . . . . . . . . . . . . . . . . . . . .market price + Kārapu – kelp crusted, capsicum coulis, lemon butter + Rēmana – citrus crusted, pineapple + cucumber salsa + Kāriki – spring onion, ginger, garlic + lemon

potato-top fish-pie | fresh + smoked fish, mustard, bacon + leek sauce, smoked cheese 43

southern style curry | pomegranate, masala + fenugreek coconut cream, steamed rice + pumpkin, eggplant, mushroom + capsicum . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . 37 + white fish fillets + eggplant . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . .45

tuna | citrus crusted seared rare bluefin steak, caper tomato salsa, aioli, sesame rice . . .47

salmon | grilled fillet, shitake mushroom, ginger + honey soy glaze, steamed rice . . . . . .43

pork + clams | belly pieces, littleneck clams, coriander white wine cream, fried potatoes .43

ribeye | cold smoked in-house, grilled to your liking, chimichurri, smashed potato . . . . . .43 + Kaimoana – add green lipped mussels + steamed littleneck clams . . . . . . . . . . . . . . .+ 8

**S I D E S** . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . 16 each avocado + seaweed salad, miso dressing broccoli, chilli yoghurt, almonds green beans, black bean sesame soy roasted eggplant, vinegar chilli oil . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . 18

**please inform your waitperson of any dietary requirements or allergies**