

STARTER

Grilled Ciabatta Bread

Balsamic infused olive oil
Herbed butter

12

Roast Capsicum & Macadamia Tortellini

Burst cherry tomatoes · Fresh basil

18

Smoked Salmon Rilette

Dill & gherkin crème fraîche
Rye toast

18

Buttermilk Spiced Chicken Strips

Chipotle aioli dipping sauce

20

Pork Spare Ribs

Sticky Chinese sauce
Sesame seeds

GF 20

Szechuan Peppered Fried Squid

With orange caramel · Pickled ginger

GF 18

Harbourside Seafood Chowder

Salmon · White fish · Mussels
Prawns · Calamari

GF 18

Caprese Salad

Clevedon Buffalo mozzarella
Cocktail tomatoes · Torn basil
Balsamic pearls

GF 20

Citrus Seared Saku Tuna

Crispy noodle salad · Yuzu Dressing

GF 22

Coromandel Oysters (Half dozen)

Natural with chardonnay vinegar
& Chilli lime jelly

GF 24

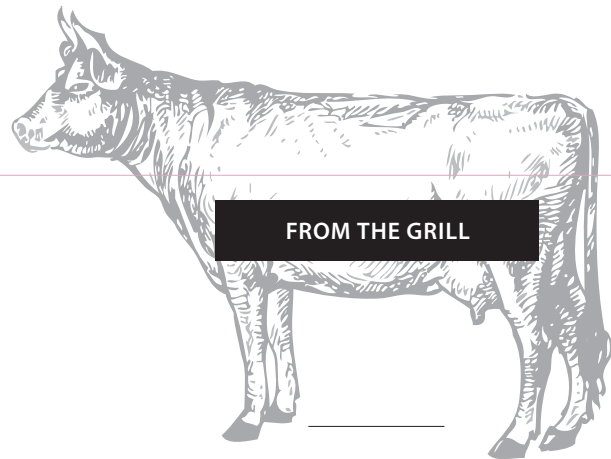
STARTERS TO SHARE

Japanese Platter 40

Tuna & salmon sashimi · Salmon nigri sushi · Tempura banana prawns
Teriyaki chicken · Wakame salad · Chilli ponzu

Peking Duck with Steamed Pancakes 38

Pickled cucumber · Spring onions · Hoisin sauce · Mouth-numbing salt



FROM THE GRILL

Savannah Angus Eye Fillet · Pasture fed · 220gm 38

Wakanui Angus Sirloin · Grain finished · 300gm 35

Wakanui Rump · Grain finished · 350gm 32

Harmony Free Range Pork Cutlet · 350gm 35

Seared Big Eye Tuna · 180gm 34

Served with:

Smoked garlic salted roast gourmet potatoes and your sauce choice

Choice of sauce:

Mushroom Jus
Bourbon BBQ
Dill & Gherkin Crème
Smoked Garlic Sauce

Merlot & Port Wine Jus
Apple Butter (recommended for pork)
Cherry Jus (recommended for pork)
Capsicum Chimichurri (recommended for tuna)



SIDES

Orange, Artichoke & Baby Fennel Salad 8

Truffled Field Mushrooms 8

Wok Fried Bok Choy
with ginger, peanuts & oyster sauce 8

Mesclun Garden Salad
with balsamic & olive oil dressing 8

Beer Battered Fries 6

Pear, Roquette & Blue Cheese Salad 8

Roasted Root Vegetables 8

Steamed Broccolini
with lemon infused olive oil 8

LIGHT MEALS

Steamed Coromandel Mussels

Spiced tomato sauce · Fresh fennel

GF 22

Pork Belly Rigattoncini Pasta

Chorizo sausage · Smoked harissa napoli

24

Poached Chicken, Apple & Roast Hazelnut Salad

Sweet onion · Curry mayonnaise

GF 24

Beer Battered Fish & Chips

Ponzu · Tartar sauce · Coleslaw

28

Beetroot & Honeyed Goats Cheese Salad

Orange segments · Red & gold chard
Apple vinegariette

GF 24

Harbourside Chicken Thigh Stack

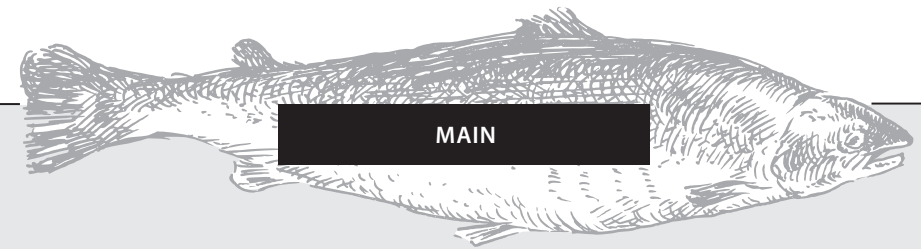
Portobello mushroom · Grilled tomato
Avocado · Smoky red pepper aioli
Grilled ciabatta

25

Green Thai Chicken Curry

Straw mushrooms · Bamboo shoots
Crispy shallots · Jasmine rice

GF 28



MAIN

Baby Beetroot Risotto

Grilled goats cheese · Zucchini spaghetti · Toasted walnuts · Mandarin oil

GF 28

Seared Venison

Creamed vanilla kumara puree · Cherry brioche crumb

Celeriac & roquette remoulade · Cherry jus

38

Pan Roasted Chicken Breast

Old fashion potato salad · Pancetta · Charred fresh corn · Jus

GF 34

Chinese Style Roast Duck

Wontons · Green tea soba noodles · Steamed Greens · Dashi broth

38

Agresto Crusted Lamb Rack

Baba ghanoush · Spinach falafels · Baby beets · Pomegranate salsa

40

Pan Fried Market Fish of the Day

Red skin potatoes · Confit onion · Olive & saffron sauce

GF 35

GF = Gluten Free