

SMALL/SHARE

Skin on Fries (GF,VO) Truffle and parmesan aioli	10
Volcanic Ciabatta Bombs Garlic and herb mascarpone, rosemary oil	12
Kawhia Oysters (GF) Natural, Cabernet Sauvignon mignonette	
Half dozen	22
Full dozen	42
<i>Wine suggestion – Skinny Prosecco 200ml (vegan & organic) \$15</i>	

ENTREE

Pickle Brined Crispy Keto Fried Chicken (GF) Spicy sriracha and ranch dipping sauces	16.5
Crispy Calamari (GF) Ras el Hanout spice, chipotle honey dressing	17
Pork, Prawn and Chive Dumplings (6) (DF) Pan fried, sesame soy, chilli, kogi BBQ sauce	16
Soup Special Your waitstaff will advise today's flavour	16
Nourish Bowl - A celebration of all things seasonal (V,GF) Quinoa and asparagus salad, avocado, roasted carrot hummus, kohlrabi slaw, cucumber, cauliflower rice, activated almonds, pomegranate dressing, vegan tahini mayo -Add fried chicken/smoked salmon <i>Wine suggestion – Pablo Claro Rose' (Organic) \$10</i>	E:18 M:28 9

MAIN

Sesame and Miso Glazed Chicken Breast (GF)	37
Shiitake, caulilini, purple dawn kumara, grilled spring onion, celeriac puree <i>Wine suggestion – Amisfield Pinot Gris \$14</i>	
Greenlea Prime Steer Eye Fillet (GF)	42
Local asparagus, blue cheese lyonnaise potato, peppercorn sauce <i>Wine suggestion – Redmetal Syrah \$12</i>	
Market Fish	39
Your waitstaff will advise today's special <i>Wine suggestion – Dog Point Sauvignon Blanc(Organic) \$13</i>	
Fettuccine Primavera	27
PIU BLU handmade tri-color pasta, mushroom, garlic, shallot, light cream sauce, parmesan and black olive dust Add chicken 5 <i>Wine suggestion – Church Road McDonalds Series Chardonnay \$14</i>	
Roasted Cauliflower Steak (GF,V)	28
Caramelized jackfruit, crispy chickpeas, roasted carrot hummus, butter beans, spring vegetables, chimichurri <i>Wine suggestion – Church Road McDonald series Chardonnay \$14</i>	
Sweet Thyme Ovation Lamb Shank (GF)	38
Smoked potato mash, baby turnip, pickled walnut, parsley, truffle, jus <i>Wine suggestion – Redmetal Cabernet Franc \$11</i>	
Master Stock Pork Belly (GFO,DF)	29
Thai buckwheat noodle salad, red nam jim, chilli caramel, roasted cashews, kaffir lime <i>Wine suggestion – Spy Valley Riesling \$10</i>	
Burgers (GFO)	23
Served with skin on fries and aioli	
Beef Burger	
Prime beef pattie, American cheese, sweet and spicy McClure pickles, slaw, beetroot, onion, mustard, BBQ sauce <i>Beer suggestion – Good George IPA \$11</i>	
Angel Burger	
Sweet and spicy fried chicken, bacon, cheese, lettuce, mayo and kogi BBQ sauce <i>Beer suggestion – Good George Lager \$11</i>	
Caprese Burger (VO)	
Fried 'chicken', vegan mozzarella, avocado, tomato, lettuce, vegan aioli, basil pesto <i>Beer suggestion – Good George Fog City IPA \$12</i>	

SIDES

Buttered broccolini, sea salt	8
Skin on fries, truffle and parmesan aioli	10
Garden salad, ranch dressing	6
Potato mash, truffle oil	6
Steamed asparagus, hollandaise	8

*All of our eggs, pork and chicken are certified free range.
All our meat is halal
Please let us know about any allergies or dietary requirements
One bill per table please*



DINNER