



ALL DAY MENU

To share,

STONE BAKED FOUEES:

(FRENCH FLAT BREAD)

PLAIN - \$7

GARLIC - \$9

PARMESAN - \$9

+

bresaola \$6

pancetta \$8

smoked ricotta \$6

chorizo \$7

burrata \$12

marinated sardines \$8

medley tomatoes \$5

smoked saucisson \$7

octopus and fennel \$9

marinated olives \$7

HOMEMADE CHARCUTERIE

pork rillettes \$15

chicken liver mousse \$15

country side terrine \$15

charcuterie board \$26

cheese board \$29

mixed board \$29

hand cut french fries \$10

Main specials

Flamed Blue mackerel fillets,
grilled bok choy, mirin and soy sauce \$24

Confit pork belly, oca, tomatoes, garlic, mustard
sauce \$28

Hand rolled linguine, green king prawns, bullhorn
pepper, preserved lemon \$24

Desserts

Passionfruit & mango mousse on dacquoise biscuit,
pabana sorbet \$16

Pineapple, lime sorbet, mint creme, mojito foam \$17

Riwaka hoppy strawberries, malted barley, madeleine,
goat milk mousse \$17

Opéra coffee, praliné, chocolate
& dark chocolate sorbet \$ 17
