

dinner

flat bread for two *g** add 3 for gluten free bread

with hummus <i>vdg</i>	7
with elysian food's taramasalata <i>d</i>	9
with both <i>d</i>	11

small plates

olives, orange zest, fennel seed <i>vgd</i>	8
home-made falafel with beetroot romesco <i>vgd</i>	10
beetroot carpaccio, goat feta, spiced walnuts, blood orange <i>vgd</i>	13
risotto of the day	14
lazy sushi, japanese rice, soy paint, wasabi caviar, pickled ginger, dashi mayo <i>gd</i>	14
chorizo stuffed squid, home-made sour dough, aglio olio <i>(g*)d</i>	16
josper grilled duck thigh, confit, duck rilette, pickled veg, <i>gd</i> home-made sour dough <i>(d*)</i>	15

soup / salads add 4 for smoked chicken

soup of the day, bread, butter	13
quinoa salad, fresh pear, date, blue cheese, red & green oak <i>vg(d*)</i>	18
greek salad, san danielle ham, seasonal tomato, cucumber, olives, feta, anchovies & iceberg lettuce <i>g(d*)</i>	19

pizza *(g*)* add 3 for gluten free base

portobello, button mushroom, truffle oil <i>v</i>	19
spicy sausage, pepperoni, parmesan	19
margherita, tomato, mozzarella, basil <i>v</i>	17
marinated mediterranean vegetable & goat feta <i>v</i>	19
pan-fried steak, capsicum, red onion, sesame seeds & soy sauce	20

main plates

risotto of the day	23
boullabaisse, mussel, prawn, potato & saffron <i>gd</i>	24
market fish, succotash, smoked mussel & lemon mayo <i>gd</i>	29
pappadelle pasta, hare ragout, wild mushroom, parmesan	25
pork schnitzel, garlic & thyme gourmet potatoes, grilled asparagus, beurre blanc	27
pk cheese burger, fries <i>(g*)</i> / add egg 2.5 / add bacon 3	21
spicy kumara bean burger, fries <i>v</i> / add bacon 3 <i>(g*)(d*)</i>	21

josper grilled

cauliflower, baba ganoush, pomegranate, yoghurt, mint <i>vg(d*)</i>	25
marbella spatchcock, dirty rice, date & caper salsa <i>gd</i>	19 / 32
pork belly, apple & celeriac puree, black pudding crumble, glazed carrots, parsnip <i>g</i>	29
lamb cutlets, lemon yoghurt, baby veg, dukkah <i>g</i>	28
duck breast, mango, confit purple kumara	31
21 day aged 300g prime angus scotch fillet, prawn cappelletti, mozzarella gnocchi, beurre blanc, red wine jus	34

sides

chips, ketchup, aioli <i>gdv</i>	8
gnocchi, mozzarella, tomato sauce <i>v</i>	8
vegetables of the day <i>v</i>	7
butternut squash, tahini yoghurt, dukkah <i>gv</i>	9
peanut slaw, panzanella dressing, sesame, peanuts, oregano <i>gdv</i>	7
iceberg, radish, ranch dressing, parmesan <i>gv</i>	7
salad leaves, vinaigrette <i>gdv</i>	7

*g- gluten free, d- dairy free, v- vegetarian, (*v) (*g) (*d) ask for special prep*



after dinner

dessert

black rice pudding, banana, coconut cream, coconut & pomegranate <i>gd</i>	15
carrot & caramel cheese cake, candied carrot, chocolate soil <i>g</i>	14
desert of the day, <i>ask your server for today's selection</i>	14
trio of icecream, <i>ask your server for details</i>	10
--- single scoop	4

cheese

whitestone kikorangi, fresh pear, mash tun cracker, fruit bread, molesworth honey comb (new zealand)	14
brie de maux, strawberries with balsamic & cracked pepper, fruit bread, roman wafer (france)	15
singleton oak smoked cheddar, spiced walnuts, fruit bread, water cracker (england)	12
all three for	21

port

grahams lbv port	12
grahams 10 yo tawny port	16

sherry

lustau puerto fino	12
lustau pirusa	12
lustau pedro ximenez emilio	14
lustau oloroso pata gallina jarana	16

coffee plus

afoгато / add liqueur	7 / 14
irish coffee	10

brandy

cognac, courvoiser vs	9
cognac, remy martin vsop	14
cognac, remy martin xo	24
armagnac, boissignac	10
calvados, christian drouin	12
grappa, francoli moscato in barrique	9

whisky

jamesons	9
mackinlay's blended scotch whisky	10
chivas regal 12 yo	11
monkey shoulder	11
the glenlivet founder's reserve	11
bowmore 12 yo	12
glenfiddich	12
nikka taketuru whisky	13
highland park 12 yo	13
laphroaig 10 yo	13
auchentoshan	14
dalmore 12 yo	14
glengoyne	14
aberlour barrel strength a'bunadh	15
macallan amber	15
the balvenie 12 yo	16
lagavulin 16 yo	16

liqueurs

bailys	9
disaronno amaretto	9
drambuie	9
amaro montenegro	9
limoncello	9
grand marnier	9

