

LUNCH MENU

East Coast house baked bread smoked kawakawa butter V	12
Freshly shucked natural oysters good chow NZ soy sauce citrus DF GF each / half doze	7 / 41 / 77 en / dozen
Mushroom pâté truffle oil seasoned rewena crisp roasted grapes V	14
Signature ika mata – raw fish I dayboat caught fish coconut panna cotta salted cucumber capsicum chili salsa citrus DF GF	26
Te Kaahu Platter Local cured meats cheeses house made duck parfait crusty bread Kākāriki olive oil pickled grilled vegetables	39
Caesar salad crispy pancetta poached egg garlic spiced sourdough anchovy parmigiano snow cos leaves caesar dressing Add Te Kaahu spice rub chicken	26 6
Roasted cauliflower steak chickpea puree green herb salsa kale pumpkin seeds nuts pickled cranberries VV GF	39
Speckle beef eye fillet chunky fries baby leaves salad wood-roasted garlic jus	46
Kiwi butter chicken curry jasmine rice cucumber and mint yoghurt curry leaves fried bread	39
Wagyu beef and venison burger smoked cheddar pickle fried onions tomato lettuce house-made burger sauce chilli fries kawakawa aioli	37
Chatham Island's blue cod battered or pan-fried fish \mid kumara chips \mid baby leaves salad \mid tartare sau baby leaves \mid horopito pomegranate dressing \mid GF DF V	ce 39
Marinated beetroot red wine reduction Clevedon Valley buffalo feta GF V	16
Chunky Fries chilli salt aioli GF V	12
NGAA WAINENE	
DESSERT	
Solomons Gold chocolate and mint mousse chocolate sponge pistachio and almond ice cream almond biscuit cherry compote GF VV N	19
Triple milk cake kawakawa milk syrup passionfruit sorbet V	18
Selection of New Zealand artisan cheeses dried fruit chutney 17 walnut toast water crackers 50gm / 100gn	7 / 25 / 35 n / 150gm

V Vegetarian / VV Vegan / GF Gluten Free / DF Dairy Free

All dishes may contain traces of gluten, nuts and dairy. Please inform our team of any special dietary requirements. Prices are inclusive of GST. 2% credit card surcharge applies.