

## Entrees

<b>Burrata, Peach &amp; Prosciutto Salad</b> <i>arugula / toasted pine-nuts / balsamic</i>	<b>18.5</b>
<b>Smoked King Salmon</b> <i>avocado / crème fraiche / pickled cucumber / wasabi peas</i>	<b>19.5</b>
<b>Pacific Oysters Au Naturelle</b> <i>wakame / ponzu</i>	<b>3 for 15    6 for 29    12 for 55</b>

## Mains

<b>Sous Vide Chicken</b> <i>chilli &amp; lime marinated breast / kumara rosti / pineapple salsa</i>	<b>27.5</b>
<b>Market Fish</b> <i>asparagus / pearl cous cous / cherry tomato</i>	<b>33.5</b>
<b>Seared Eye Fillet 200gm</b> <i>/ gourmet potato / broccoli / baby carrots / black garlic butter</i>	<b>36.5</b>

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## Artisan Pizzas

<b>Margherita</b> <i>- fresh napolitana sauce / mozzarella / basil (v)</i>	<b>22.5</b>
<b>Three Cheese</b> <i>- fresh napolitana sauce / mozzarella / blue cheese / parmesan (v)</i>	<b>23.5</b>
<b>Cranberry Chicken</b> <i>- smoked chicken / cranberry / creamy brie</i>	<b>25.5</b>
<b>BBQ Prawns</b> <i>- prawns / fresh napolitana sauce / mozzarella / chipotle</i>	<b>26</b>

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## Sides

<b>Garden Salad 9.5</b>	<b>Seasonal Vegetables (vg) 9.5</b>	<b>Fries aioli (v) 9.5</b>
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## Desserts

<b>Vanilla Panna cotta</b> <i>fresh summer berries / toasted almonds / honey</i>	<b>14</b>
<b>New York Cheesecake</b> <i>greek yogurt / passionfruit coulis</i>	<b>14</b>