

# Entrées

**Te Matuku Waiheke Oysters (df/gf) 3 for 14.5 / 6 for 23.5 / 12 for 39.5**

*Shallot / Rosé vinaigrette, fresh lemon (served au naturelle)*

**Market Ceviche (df/gf) 18.5**

*Today's white fish, coconut water, capsicum, red onion, coriander*

**Classic Prawn Cocktail (gf) 19.5**

*Black Tiger Prawns, housemade Marinara, Iceberg lettuce, fresh thyme*

**Caprese (v/gf) 20.5**

*Cherry & heirloom tomatoes, Bocconcini, basil, garlic, olive oil*

**Beef Carpaccio (gf) 22.5**

*Mint / parsley crusted aged Angus, fresh roquette, Pecorino*

**Seared Scallops (gf) 23.5**

*Parsnip puree, crispy bacon*

# Mains

**Roasted Pumpkin Risotto (v/gf) 26.5**

*Toasted nuts, shaved pecorino, herb oil*

**Handmade Seafood Pappardelle (gf) 28.5**

*NZ Green Shell Mussel, Tiger Prawn, crab, cherry tomato, fresh basil*

**Pan Seared Snapper (gf/df) 33.5**

*Mango / pineapple salsa, citrus*

**Hawkes Bay Lamb Rump (gf/df) 36.5**

*Sauteed baby carrots, roasted kumara, salsa verde*

**21 Day Aged Sirloin (gf) 38.5**

*Roasted baby potatoes, shallots, thyme, housemade Demi-Glace*

# Sharing Platters

## Cheeseboard (v) 69.5

*Brie de Meaux Rouzairre (FR), Comte Millesime (FR), Roquefort Papillon Black Label (FR), Epoisses Germain (DE), Crottin Germain (DE)*

*w Crackers, honeycomb, olive oil, truffle oil, fresh & dried fruit, toasted sourdough (serves 2 to 4)*

## French Charcuterie 79.5

*Plain, herbed & smoked Saucisson, Maison de Savoie Jambon d'Auvergne, Coppa Italiana*

*w Crackers, honeycomb, olive oil, truffle oil, fresh & dried fruit, toasted sourdough (serves 2 to 4)*

# Sides

## Green Salad (vg/gf) 12.5

*Lettuce, apple, feta, walnut*

## Roasted Potatoes (vg/gf) 13.5

*Truffle oil, parmesan*

## Steamed Broccoli (vg/gf) 15.5

*Toasted almonds*

# Desserts

## 72% Dark Chocolate Souffle (v) 16.5

*Sorbet of the day*

## Strawberry Parfait (gf) 16.5

*Vanilla bean icecream*

## Lavender & Honey Tart (v) 16.5

*Hidden Valley Waiheke honey*