

## Entrées

Te Matuku Waiheke Oysters (df/ng) 3 - 19.5 / 6 - 36 / 12 - 69  
*shallot / rosé vinaigrette, fresh lemon (served au naturelle)*

Housemade Crab Cake 15.5  
*roquette, chipotle mayo*

Smoked Salmon Bruschetta (df/ng) 24.5  
*cured salmon, mango chutney, roasted walnut, fennel*

Pan Seared Scallops (ng) 29.5  
*black rice, green beans, edamame, lemon zest, fresh parsley*

Burrata Summer Salad (v) 19.5  
*Italian burrata, mixed leaves, heirloom tomato, shallot, grilled seasonal fruit*

Grilled Octopus (df/ng) 22.5  
*toasted focaccia, romesco sauce*

Prawn & Green Tomato Aguachile (ng) 27.5  
*tortilla, pomelo, corn, lemon, chilli, coriander*

## Mains

Organic Chicken Supreme (df/ng) 32.5  
*oven roasted chicken, sweet corn & carrot salata, shallot, fresh parsley*

Handmade Vegetarian Agnolotti (v) 30.5  
*ricotta, leek, parmesan, macadamia, sage butter sauce, truffle oil*

Market Fish (ng) 36.5  
*pan seared fresh fish, round beans, cherry tomato, roasted shallot, lemon beurre blanc*

Roasted Organic Pork Belly (df/ng) 37.5  
*Kamado charcoal BBQ pork, house-made hoisin sauce, fresh ginger, garlic, sesame*

Hawke's Bay Lamb Kebab (df/ng) 42.5  
*sous vide Lamb, house made beetroot hummus, roasted pistachio*

Kamado Smoked Bavette (ng) 44  
*6 hours smoked 250gm Angus Bavette, twice cooked potatoes, smoked chilli sauce*

1KG Angus T-Bone to Share (df/ng) 169  
*Premium Carve Angus T-Bone served with any two sides*

Whole Fresh Fish to Share POA  
*(subject to availability - server to advise)*

## Sides

Sautéed Asparagus (vg/ng) 15.5  
*truffle, tomato, pecorino*

Seasonal Salad (vg/ng) 14.5  
*mixed leaves, heirloom tomato, pomelo*

Steamed Broccoli (v/ng) 13.5  
*roasted almond*

Roasted Wedges (vg/ng) 12.5  
*micro greens, chimichurri*

Charred Baby Carrots (vg/ng) 14.5  
*macadamia, parmesan*