

WE ARE M E N U

PASSIONATE

ABOUT WHAT WE DO.
OUR MENU STEMS
FROM A DEEP
ROOTED DESIRE TO
CONSTANTLY
EXPLORE, DISCOVER
AND ENJOY.

LET'S BEGIN.

WE COULDN'T DO IT WITHOUT OUR
INCREDIBLY **TALENTED** CHEFS;

Nickolas Anderson

Lisa Frater

Zana Price

gluten free (gf)

dairy free (df)

vegetarian/meat free (v)

vegan menu available on request

PLEASE ADVISE US OF **ANY** ALLERGIES
BEFORE ORDERING

our dishes are *designed to share* and come to the table as prepared; our larger dishes can take a little longer to prepare and rest

if you can't make up your mind, we are happy to choose for you - *be adventurous, be surprised*

PAPRIKA FRIES (gf) (df) (v) **7.90**
shoestrings seasoned with our famous paprika salt served with tomato relish

CUMIN FLATBREAD (df) (v) **8.90**
served warmed with a white bean & miso dip

HOUSE-MADE CHORIZO (gf) (df) **12.50**
served with corn + capsicum salsa

PATATAS BRAVAS (gf) (df) (v) **14.50**
chunky + crispy potatoes served with our famous bravas sauce, aioli, & paprika dust

N'DUJA CROQUETTES (2) **14.50**
n'duja pork chorizo croquettes, bread & butter pickles, lemon verbena aioli

BABY CARROT SALAD (gf) (v) **16.50**
grilled baby carrot salad served with labne, spicy granola & chilli oil

ROASTED BEET SALAD (gf) (df) (v) **16.50**
roasted beetroot, whipped tahini, mint pesto, toasted almonds

ANCHOVY BAGNA CAUDA (df) **16.90**
white anchovy/bocquerones, garlic & olive oil dip, served with crudité's of seasonal vegetables & ciabatta or (gf) avail.

ARANCINI (4) (v) **17.90**
chilli cheese & sweetcorn crumbed risotto balls, served with jalapeño salsa verde

ARTICHOKE + SPINACH (v) **18.90**
our famous creamy, cheesy hot bake served with mexi salsa & tortilla wafers or (gf) seed crackers

BURRATA **19.50**
burrata cheese, paprika roasted cherry tomatoes, toasted ciabatta, rocket & crispy prosciutto

PRAWN OKONOMIYAKI (df) **19.50**
osaka-style savoury japanese prawn pancake (sliced) topped with tonkatsu sauce, kewpie mayo & furikake

CRISPY AUBERGINE + CHEVRE (df) **19.50**
crispy tempura eggplant, oregano, blue borage honey & chevre (goats cheese)

FRIED CHICKEN (gf) **19.50**
5 spice fried chicken, asian slaw, miso mayo

BANG BANG CAULIFLOWER (df) (v) **19.50**
tempura florets of cauliflower covered in our famous spicy sichuan bang bang sauces

SALT & PEPPER SQUID (gf) (df) **19.50**
in-house prepared calamari dusted in our special gluten free flour, served with aioli & kaffir lime splash

WAGYU TATAKI (gf) (df) **24.50**
seared & sliced firstlight wagyu, served with asian slaw & yuzu + truffle dressing

POKE BOWL (gf) (df) **25.50**
fresh market fish w ginger poke sauce, wild rice, yuzu pickled vege noodle + papaya salad, crispy shallots, coconut, edamame & wakame

PORK BELLY (gf) (df) **26.90**
omg it's crispy pork belly (!) served on fennel & apple slaw with a pomegranate dressing

TUNA SU-MISO (gf) **28.90**
sesame crusted yellow-fin tuna, apple + daikon salad with mustard su-miso & lime creme

MUSSELS 1kg (df) **29.50**
NZ greenlip mussels cooked in white wine, topped with ratatouille sauce & rustic croutes (gf) avail.

DUCK & PEACH SALAD (gf) (df) **32.50**
house-cured smoked duck breast, grilled peaches, cos salad, sangria dressing & walnuts

MISO LAMB (gf) **29.90**
miso braised ovation lamb shoulder, roast buttercup, black sesame, japanese grains & citrus creme

SMOKED VENISON (gf) (df) **32.50**
pomegranate smoked venison, kumara + olive oil purée, broad beans, yellow courgette ribbons, crispy prosciutto & summer herbs


PLATTERS

MEZZE (v) (df) **25.50**
a selection of housemade dips, olives, pickled vegetables, seed crackers, cumin flatbread & dukkah sprinkles

CHARCUTERIE PLATTER **34.50**
a throwback to our old-school charcuterie board; shaved prosciutto, house-cured wagyu, chorizo pamlona, olives, cornichons, onion jam, boursin-style cheese, blue cheese whip, ciabatta & croutes

DESSERTS

S'MORES CRÈME BRÛLÉE 14.90

served with vanilla bean ice cream waffle cone & smashed cookies [or  avail]

TIRAMISU 14.90

vegan tiramisu, whipped coconut 'cream', kahlua, almond savoiardi, valrhona chocolate

JELLY TIP BOMB 14.90

chocolate bomb filled with raspberry sorbet & vanilla bean ice cream, freeze dried raspberries, raspberry syrup & basil sugar

YUZU CITRUS CHEESECAKE 14.90

yuzu baked cheesecake with drunken plum + pear compote, white chocolate + matcha ice cream

TRIO OF ICE CREAM 14.50

your choice of our artisan ice creams;
vanilla bean | triple chocolate | choc mint |
strawberries & cream | gingernut

AFFOGATO 16.00

the classic combination of vanilla bean ice cream, fresh espresso and your choice of liqueur;
baileys | kahlua | grand marnier | frangelico | amaretto

BOHEMEIN CHOCOLATE FISH 8.50

it's just a really good hand crafted chocolate fish
vanilla marshmallow + 53% dark chocolate

DARK ROCKY ROAD 8.90

dark valrhona chocolate, raspberry liquorice, dried strawberry & macademia

WHITE ROCKY ROAD 8.90

white callebaut, tropical fruits, coconut & pistachio

CHEESE

all cheese served with fresh bread, croutes & crackers

your choice of the following;

DELICE DE BOURGOGNE 50g (FR)

a soft-ripened triple cream cheese from Burgundy served w onion jam

WHITESTONE WINDSOR BLUE 60g (NZ)

creamy blue with a soft buttery texture and a silky smooth mouth feel served with quince paste

CHEVRE 50g (FR)

soft unaged goats milk cheese served with blue borage honey & walnuts

ONE CHEESE 16.50

TWO CHEESES 30.00

THREE CHEESES 45.00



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