

Small Plates

Caponata, pinenuts, mint, fennel crackers Recommended wine match: Fromm Rosé	GF, DF, VE	2 1
Prawn cocktail, Marie rose sauce, tempura tiger prawn Recommended wine match: Nga Waka Chardonnay	DF, can be GF	2 3
Masala Bostock organic livers with sautéed baby spinach, grilled Clareville sourdough Recommended wine match: Te Hera Pinot Noir	Can be GF	2 2
Calcutta style fish cakes with mango chutney Recommended wine match: Butterworth Riesling	GF, DF	2 3

Large Plates

Portobello mushroom stroganoff, olive oil and lemon mash, chive crème fraîche Recommended wine match: Butterworth Pinot Noir	GF, can be DF, VE	3 4
Seared kingfish, green peppercorn sauce pumpkin purée Recommended wine match: Telmo Rodriguez Basa Verdejo	GF	4 1
Free range rye chicken schnitzel, celeriac remoulade, anchovy caper and lemon butter Recommended wine match: Stad_ko Chardonnay		3 8
Homegrown Butchery Wairarapa Angus x Speckle Park eye fillet with sauce béarnaise, cavolo nero Recommended wine match: CARM Douro Red Blend	GF	4 8

Sides

Marinated beetroot, whipped goat cheese, roast hazelnuts, balsamic reduction	GF, can be DF, VE	1 8
Potatoes Dauphinoise	GF	1 5
Sautéed Brussels sprouts, bacon and dates	GF, can be DF, VE	1 5

Dessert

A square of Almond baklava with rosewater yoghurt Recommended wine match: Dublin St Noble Riesling		1 0
Gooseberry and honeycomb fool Recommended wine match: Margrain 'Cut Cane' Chenin Blanc	GF	1 6
Dark Ghana chocolate pot, kirsch cherries, vanilla crème fraîche Recommended wine match: Sandeman 10YO Tawny Port	GF	1 6