



ON THE WATERFRONT

DINNER MENU 5:30pm - 9:30pm

Entrée

fresh baked garlic bread	13
te matuku oysters	29 / 58
tempura, lime and mayo ^{DF}	
natural, red wine and shallot vinaigrette ^{DF GF}	
chicken liver pate	19
blackberry chutney, red wine gel, house baked brioche	
gin cured salmon ^{GF}	22
pickled beetroot, blood orange, dill sour cream, sesame lavosh	
dumplings ^{DF}	20
mixed mushroom, water chestnut, confit onion, purple kumara	
beef carpaccio ^{DF}	20
raw beef fillet, crispy bone marrow, watercress	
seared prawns	22
baby cos lettuce, radish, gazpacho vinaigrette, wasabi powder	

Sides

potato croquettes with feta, chive	9
Shoestring fries with aioli ^{GF}	9
seasonal greens with lemon butter ^{GF}	11
tomato, cucumber, bocconcini salad with rocket pesto	11

Main

fish of the day ^{GF}	39
baby potatoes, broccolini, leek sauce, dill oil	
ovation Lamb loin ^{GF}	40
potato goat cheese and bacon terrine, green peas, skordalia sauce	
risotto ^{GF}	30
butternut squash, spinach, toasted almonds, mascarpone, grana padano	
grass fed fillet beef	40
potato and feta croquettes, onion jam, mushroom sauce	
easterbrook farm duck	42
duck leg and savoy cabbage spring roll, duck fat potato, cherry sauce	
freedom farm pork belly ^{GF}	39
apple puree, confit fennel, cauliflower cream,	

Dessert

bread pudding	17
white chocolate, banana, peanut butter, toffee sauce, vanilla bean ice cream	
trio of chocolate	16
milk chocolate brulee, white chocolate bavaois, cocoa jelly	
poached pineapple	16
coconut gel, black sesame crumble, pineapple sorbet	
lemon parfait ^{GF}	16
meringue, confit fennel, raspberries	
trio of sorbets ^{GF DF}	14
ask your waiter for today's flavours	
affogato ^{GF DF}	17
coffee , ice cream , amaretti biscuit choice of baileys, frangelico, whiskey, kahlua	

