

— SNACKS

Bread & Butter	8
CROQUETTES. Crumbed creamy chicken, whole grain mustard (2)	11
MOMOS' DUMPLINGS. 4 vegie and 4 pork steamed dumplings, sesame-coriander-coconut-tomato Nepalese sauce, chilli "crack" sauce (contains peanuts)	18
TKFC. TK-marinade fried chicken, chickpea crumb, lemon mayo <i>gf</i>	18

— STARTERS

COS. Charred cos lettuce, herb miso roasted chickpeas, sesame mayo, rice paper crisps <i>vv</i>	16
VENISON. Roast cutlet (medium-rare), beetroot dressing, pickled Jerusalem artichokes and buckwheat crumble <i>gf-df</i>	18 / 38
OCTOPUS. Pan-fried octopus, savoury marmalade, golden raisin vinaigrette <i>gf df</i>	21

— MAINS

CAULIFLOWER. Roasted masala, artichoke emulsion, local mushrooms, lentil blini <i>gf, vv</i>	24
GNOCCHI. Agria potatoes, burrata fresh cheese, tomato salsa, TK-back-garden green salsa, parmesan <i>v</i>	26
FISH. Confit broadbill, sumac legume salad with TK herbs, braised fennel, fish reduction beurre blanc <i>gf</i>	37
CHICKEN. Breast, mild paprika honey reduction, chipotle black beans, charred pineapple salsa <i>gf</i>	35
BEEF. Eye fillet, smoked potato, confit cabbage & beetroot, stout Jus, herb butter <i>a-gf, a-df</i>	38

— SIDES

SIDE SALAD. Mixed leaves, tamari almonds, raspberry wild fennel dressing <i>gf df</i>	8
VEGIES. Roasted carrots, juniper salt, orange glaze <i>gf vv df</i>	8
POTATO. Salted lemon, olive oil whip, feta, sorrel <i>gf</i>	8
FRIES. House-cut, balsamic aioli <i>gf df</i>	12

— DESSERT

White chocolate citrus parfait, rhubarb, cocoa nibs, maple crème fraiche <i>gf</i>	10
Lemon yoghurt cheesecake, curd, grapefruit gel, burnt meringue, almond buckwheat base <i>gf</i>	14
Warm chocolate-nut brownie, caramel, mascarpone cream	14





WINE by the glass

Whites and Rose

Bubbles	10
NZ Rose	12
NZ Chardonnay	12
NZ Sauvignon Blanc	12
Volcanic Hills Pinot Gris	13
Craggy Range Sauv. Blanc	15

Reds

NZ Pinot Noir	12
Rua Pinot Noir	14
NZ Syrah	14
Craggy Range Te Kahu (Cabernet blend)	15

Sweet and Fortified (Dessert Wine)

Pegasus Bay Encore Noble Riesling	12
Kopke Tawny	9
Kopke 10y	15
Valdespino Pedro Ximenez	15

NZ Gin

Lighthouse dry 43%	13
Scapegrace dry 42.2%	13.5
Scapegrace dry black 41.6%	13.5
Black Robin 43%	14

NZ Whisky

Thompson 40%	13
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NZ Vodka

Blue Duck 43%	14
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BEER on tap

#1 Hazy IPA (Fresh beer, August 2020)* 13.5

Garage Project 7.0%

Fresh IPA, unfiltered and unrefined, showcasing a unique combination of yeast, malt and hops.

#2 Milk Stout* Sunshine Brewery 5.0% 10

This luscious stout is a smooth, velvety blend of chocolate, coffee and vanilla with roasted malt.

#3 Garagista IPA* Garage Project 5.8% 10

A juicy, hazy, hop bomb bursting with flavour, balanced and a delicious hoppy offering

#4 "Beer" Pilsner* Garage Project 4.8% 10

Pilsner malt, Saaz hops and Czech yeast.

#5 Obligatory NZ pale ale* Te Aro 4.9% 10

A clean refreshing pale ale with a crisp bitterness and a light caramel malt profile

#6 Fugazi hoppy ale* Garage Project 2.2% 10

Lower alcohol and still great taste, medium body with a touch of hops.

Beer jug 1 litre 20

BEER and cider bottled 10

Corona 4.5%

Steinlager Pure 5%

Heineken 5%

Heineken Zero

Heineken Light 2.5%

Dry apple cider, Good George 4.5%