

— SNACKS AND STARTERS

Bread & Butter	8
MOMOS' DUMPLINGS. 4 vegie and 4 pork steamed dumplings, chilli "crack" sauce (contains peanuts), sesame-peanut-coriander-tomato-coconut Nepalese sauce	18
TKFC. * <u>new recipe</u> * TK-marinade fried chicken, Sichuan pepper, chickpea crumb, honey-paprika glaze, lemon mayo <i>gf</i>	18
COS. Charred cos lettuce, miso cannellini beans, sesame mayo, rice paper crisp <i>vv</i>	16
CRAYFISH TAGLIOLINI. Tagliolini pasta, buttered crayfish medallions, fresh fennel	22
SALMON. TK-cured, pickled artichoke, citrus slaw, wild fennel dressing <i>gf df</i>	18
OCTOPUS. Pan-fried octopus, golden raisin vinaigrette <i>gf df</i>	21

— MAINS

CAULIFLOWER. Roasted masala, lentil blini, charred witloof, borage pesto, tumeric ginger emulsion <i>gf, vv</i>	24
GNOCCHI. Agria potatoes, burrata cheese, tomato salsa, green salsa, parmesan <i>v</i>	26
MARKET FISH. Pan-fried, asparagus, charred carrot, dukkah, crayfish beurre blanc <i>gf</i>	37
CHICKEN. Breast, molé beans, pineapple chutney, smoked artichoke, honey-paprika reduction <i>gf</i>	35
BEEF. Eye fillet, sous vide and roasted, medley potato, onion petals, kohlrabi, bone marrow butter, jus <i>gf</i>	38
CRAY FISH. Whole (600gr), pan roasted, crayfish beurre blanc, asparagus, ciabatta-toast	60

— SIDES

SIDE SALAD. Mixed leaves, soy almonds, raspberry-wild-fennel dressing <i>gf df</i>	8
VEGIES. Courgette, orange glaze, juniper salt <i>gf vv df</i>	8
POTATO. Potato-lentil cake, feta, za'atar <i>gf</i>	8
FRIES. Chunky 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, lemon curd, burnt meringue, almond buckwheat base <i>gf</i>	14
Vegan peanut-butter-caramel-chocolate brownie. Deconstructed. <i>gf vv</i>	14



WINE by the glass	
<i>Whites and Rose</i>	
Bubbles, Freixenet (Spain)	10
NZ Rose	12
NZ Chardonnay	12
NZ Sauvignon Blanc	12
Volcanic Hills Pinot Gris	13
Craggy Range Sauv. Blanc	15
<i>Reds</i>	
Two Lakes Pinot Noir	12
Rua Pinot Noir	14
Volcanic Hills Syrah	14
Te Mata Estate (Cabernet blend)	15
<i>Sweet and Fortified (Dessert Wine)</i>	
Esk Valley Late harvest Chenin Blanc	12
Kopke Tawny	9
Kopke 10y	15
Valdespino Pedro Ximenez	15

BEER on tap	
#2 Milk Stout* Sunshine Brewery 5.0%	10
<i>This luscious stout is a smooth, velvety blend of chocolate, coffee and vanilla with roasted malt.</i>	
#4 "Beer" Pilsner* Garage Project 4.8%	10
<i>Pilsner malt, Saaz hops and Czech yeast.</i>	
#5 Obligatory NZ pale ale* Te Aro 4.9%	10
<i>A clean refreshing pale ale with a crisp bitterness and a light caramel malt profile</i>	
<i>Beer jug 1 litre</i>	20
BEER and cider bottled	10
Corona 4.5%	
Steinlager Pure 5%	
Heineken 5%	
Heineken Zero	
Heineken Light 2.5%	
Apple cider 4.5%	

NZ Gin	
Lighthouse dry 43%	13
Scapegrace dry 42.2%	13.5
Scapegrace dry black 41.6%	13.5
Black Robin 43%	14
International Gin	
Haymans (London)	9.5
Bombay (England)	12
Hendricks (Scotland)	14
Clamengold clementine (South Africa)	14
NZ Whisky	
Thompson 40%	13
NZ Vodka	
Blue Duck 43%	14

