

— SNACKS

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. TK-marinade fried chicken, chickpea crumb, Sichuan pepper glaze, lemon onion sour cream <i>gf</i>	18

— ENTRÉE

OCTOPUS. Pan-fried octopus, golden raisin vinaigrette, chevre, black tahini <i>gf</i>	21
COS. Charred cos lettuce, miso cannellini beans, sesame mayo, rice paper crisp <i>vv gf</i>	16

— MAINS

CAULIFLOWER. Roasted masala, lentil blini, aubergine, pumpkin, beetroot <i>gf, vv</i>	24
GNOCCHI. Agria potatoes, burrata cheese, tomato salsa, salsa verde, parmesan <i>v</i>	26
MARKET FISH. Pan-seared, kamo kamo, cucumber, crayfish beurre blanc <i>gf</i>	37
CHICKEN. Breast, broccoli, sweet beans, organic turnip, avocado, chimichurri <i>gf</i>	35
BEEF. Eye fillet, sous vide, confit tomato, corn, cornbutter, caramel jus <i>gf</i>	38

— SIDES

SIDE SALAD. Mixed leaves, soy almonds, raspberry-wild-fennel dressing <i>gf df</i>	8
VEGIES. Courgette, snake beans, fennel, juniper salt <i>gf vv df</i>	8
POTATO. Herb-roasted, feta, za'atar <i>gf</i>	8
FRIES. Chunky house-cut, balsamic aioli <i>gf df</i>	12

— DESSERT

Raspberry parfait, berry cider coulis, shortbread biscuit, mango sago <i>a-gf</i>	10
Vegan peanut-butter-caramel-chocolate brownie. Deconstructed <i>gf vv</i>	14
Lemon olive oil cake, fennel with golden raisins, curd, smoked & caramelised white chocolate, sesame	14

BEER MATCH **Garage Project & Whittaker's** White Chocolate Stout with Golden Raspberry and Lemon \$11



Terrace
Kitchen



WINE by the glass

Whites and Rose

Bubbles, Freixenet (Spain)	10
Saint Claire Rose	12
Fire Road Chardonnay	12
Edwin Fox Sauvignon Blanc	12
Volcanic Hills Pinot Gris	13
Craggy Range Sauv. Blanc	15
Babich <i>organic</i> chardonnay	15
Seresin <i>dry</i> Riesling	15

Reds

Two Lakes Pinot Noir	12
Misha's "cantata" Pinot Noir	15
Volcanic Hills Syrah	14
Te Mata Estate (Cabernet blend)	15

Sweet and Fortified (Dessert Wine)

Esk Valley Late harvest Chenin Blanc	12
Kopke Tawny	9
Kopke 10y	15
Valdespino Pedro Ximenez	15

NZ Gin

Lighthouse dry 43%	13
1919	13
Blush <i>boysenberry</i>	13
Scapegrace dry 42.2%	13.5
Scapegrace dry black 41.6%	13.5
Black Robin 43%	14
Pink&White (Rotorua gin) 45%	14

Vodka

42 Below <i>passion fruit (nz)</i>	10
Finlandia <i>grapefruit</i>	10
Grey Goose (<i>france</i>)	13
Blue Duck 43% (<i>nz</i>)	14

BEER on tap

- #1 Feijoa Cider*** Mata Brewery 4.6% 10
Freshly picked White Goose feijoas, pressed then blended the juice with apple cider. Crisp and deliciously juicy
- #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 Electric dry hop acid test*** Garage Project 4.2%
Great sour beer, not too sweet and great after taste
- #5 Indian pale ale*** Sunshine Brewery 6% 10
This India Pale Ale is an explosion of earthy pine and citrus over a nutty malt base.
- #6 Wheat Indian pale ale*** Sunshine Brewery 6.5% 10
Fresh hop notes supported by a creamy wheat base, 50% Wheat with US & NZ hops

BEER and cider bottled

Corona 4.5%	10
Steinlager <i>Pure</i> 5%	
Heineken 5%	
Heineken <i>Zero</i>	
Heineken <i>Light</i> 2.5%	
Apple cider 4.5%	

International Gin

Haymans (<i>uk</i>)	9.5
Tanqueray Flor de Sevilla <i>orange (uk)</i>	11
Malfi arancia <i>orange (italy)</i>	11
Opihr Oriental Spiced (<i>uk</i>)	11
Suntori Roku (<i>japan</i>)	11
Bombay (<i>uk</i>)	12
Tanqueray Ten (<i>uk</i>)	13
Ginarte (<i>italy</i>)	13
Blind tiger <i>organic (uk)</i>	13
Hendricks (<i>scotland</i>)	14
Clemengold <i>clementine (south africa)</i>	14