

DINNER IS BETTER WHEN YOU EAT TOGETHER

SWEET

ask your waiter about our desserts

[Vg] vegan [V] vegetarian [GF] gluten free [DF] dairy free * gluten free on request
Please notify your waiter if you have a food allergy so we can best accommodate you.
All our meats and eggs are free-range and ethically sourced.
Please note we cannot substitute menu items at peak times.

Pea hummus	12
Midnight Baker toasts, dukkah, olive [GF]	
Crispy duck wings	12
ginger, mirin, peanut, chilli [GF]	
Salmon toasts	14
Hayes smoked salmon, tabasco, apple relish*	
Buttermilk fried chicken	16
smoked butter gravy, miso corn, pickles [GF]	
Buttered scallops	18
Bellefield Chilli lime beurre blanc, crispy roe, radish salad [GF]	
Marinated buffalo mozzarella	24
blood orange & tomato salad, pomegranate dressing, thyme [V/GF]	
Chermoula roasted eggplant	23
pickled fennel, pea hummus, charred asparagus, olive, pickled egg [V/GF/DF]	
Tataki Tuna	25
daikon carrot slaw, wild rice, yuzu, chilli soy dressing, rice cracker [GF/DF]	
Hereford Prime rump steak	30
smoky ancho & almond sauce, green beans, heirloom tomato [GF/DF]	
Market fish	35
Pani puri, tamarind, masala cauliflower, coconut yogurt [GF]	
Hawkes Bay lamb cutlet	32
olive salsa, beetroot carpaccio, labne, mint [GF]	
Crispy pork belly	34
asian greens, Sichuan, rhubarb salsa, pan juices [GF]	

ON THE SIDE

iceberg wedge, caper mayo dressing	7
green beans, toasted almonds	9
miso potatoes, spring onion, pecorino	9
herb salt potato fries/skins	6/9

CHEF'S SELECTION

A selection of our favourites for the table	55pp
Add dessert	65pp