



### SMALL PLATES

<b>GRILLED OCTOPUS</b> gf / df Four hour sous-vide octopus tentacles, spicy red pepper romesco, fennel, orange emulsion & herb oil	30
<b>BURRATA</b> gf* / v Grapes, mint, pistachio crumbs gin & lime <i>Served with sourdough</i>	27
<b>MUSHROOM ARANCINI</b> v Spicy tomato relish, parmesan, herb pangritata & pickled daikon	20
<b>CRISPY CALAMARI</b> gf / df Lemon pepper & veggie crisps <i>Served with spicy mayo</i>	19
<b>MARINATED OLIVES</b> gf* / df* / v / ve* Goats cheese & dukkah <i>Served with warm sourdough</i>	16
<b>FRIES</b> gf / df / v / ve* <i>Served with aioli</i>	12

**BELLINIS** 10  
PEACH / MANGO / POMEGRANATE / ELDERFLOWER  
COCONUT / STRAWBERRY

**MIMOSAS** 10      **BLOODY MARY** 18

gf gluten friendly / df dairy free  
v vegetarian / ve vegan / \* on request

*We try our absolute best but our kitchen is not a gluten-free zone, so please chat to our team if you have any questions.*

### FRESH + COLD

<b>GREEN LIP MUSSELS</b> gf* Six mussels with white wine & coconut sauce, pangritata & soft herbs <i>Served with warm sourdough</i>	21
<b>CEVICHE</b> gf / df Orange, caper berries, onion, chili & herb oil <i>Fresh fish everyday</i>	25
<b>NEW ZEALAND OYSTERS</b> half or full dozen - natural / red wine vinaigrette - battered / spicy mayo	MP
<b>NZ ARTISAN CHEESE SELECTION</b> gf* / v Relish, crackers, pickles & sourdough <i>Sustainable cheese from all around New Zealand</i>	30

### LARGE PLATES

<b>BEEF CHEEK</b> 10 hour slow braised cheeks, braised cabbage, cranberries, potato gratin & sourdough crumbs	36
<b>MUSHROOM LINGUINE</b> v* Hand made fresh dough pasta, bacon, enoki mushrooms, parmesan cheese & porcini sauce	33
<b>PAN FRIED FISH</b> gf Fresh market caught fish, pumpkin risotto, spinach, sumac & parmesan cheese	38
<b>BATTERED FISH &amp; CHIPS</b> gf* / df Market caught fish, tartare, charred lemon, golden fries & coleslaw	30
<b>QUINOA SALAD</b> gf / df / v / ve Green goddess, peas, onion, pickles, toasted almonds & maple dressing	27
<i>ADD smoked fish +8 / grilled halloumi +6</i>	

### BREAKFAST

<b>LIMONCELLO GRANOLA</b> Panacotta, fresh fruits, berry compote & meringue kisses	25
<b>MUSHROOM ON TOAST</b> v / gf* / df* / ve* Sourdough, creamy mushrooms, aged parmesan, folded eggs & enoki crisps	26
<b>WAGYU CHUCK STEAK</b> gf / df* 30 hour sous-vide chuck steak, potato terrine, chimichurri, cherry tomatoes & hollandaise <i>Served medium to well</i>	42
<b>VANILLA WAFFLES</b> v Ube & white chocolate ganache, fresh fruits, chocolate soil & sorbet	27
<b>SMOKED FISH</b> House smoked fish, fennel croquettes, poached egg, salsa verde, pickles & hollandaise	29
<b>SMASHED AVOCADO</b> gf* / df* / ve* Sourdough, goats cheese, romesco, heirloom tomatoes, dukkah & pickles	28
<b>COENE'S FEAST</b> gf* / df* Streaky bacon, tomato, pork sausages, creamy mushroom, toast, poached eggs & potato croquette	30

*Sorry, no swaps*

Bacon 6 / eggs 6 / hollandaise 3  
sausages 6 / smoked fish 8 /  
GF bread 3 / avo 6 / mushrooms 6

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**LARGE PLATES**

<p><b>HARISSA LAMB</b> gf Goats cheese, beetroot, romesco &amp; blueberries <i>Crusted with pistachio and herbs</i> 42</p> <p><b>BEEF CHEEK</b> 10 hour slow braised cheeks, braised cabbage, cranberries, potato gratin &amp; sourdough crumbs 36</p> <p><b>MUSHROOM LINGUINE</b> v* Hand made fresh dough pasta, bacon, enoki mushrooms, parmesan cheese &amp; porcini sauce 33</p> <p><b>PAN FRIED FISH</b> gf Fresh market caught fish, pumpkin risotto, spinach, sumac &amp; parmesan cheese 38</p> <p><b>BATTERED FISH &amp; CHIPS</b> gf* / df Market caught fish, tartare, charred lemon, golden fries &amp; coleslaw 30</p> <p><b>EYE FILLET</b> gf / df* 200g beef fillet, heirloom carrots, potato terrine, Café de Paris butter &amp; beet puree <i>Served with port wine jus</i> 45</p> <p><b>QUINOA SALAD</b> gf / df / v / ve Green goddess, peas, onion, pickles, toasted almonds &amp; maple dressing 27</p> <p><i>ADD smoked fish +8 / grilled halloumi +6</i></p>
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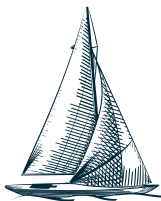
**FRESH + COLD**

<p><b>SCAMPI</b> gf South Island scampi, zucchini, mint, butter, cajun, sauvignon blanc &amp; chilli 38</p> <p><b>GREEN LIP MUSSELS</b> gf* / df* Six mussels with white wine &amp; coconut sauce, pangritata &amp; soft herbs <i>Served with warm sourdough</i> 21</p> <p><b>CEVICHE</b> gf / df Orange, caper berries, onion, chili &amp; herb oil <i>Fresh fish everyday</i> 25</p> <p><b>NEW ZEALAND OYSTERS</b> half or full dozen - natural / red wine vinaigrette - battered / spicy mayo MP</p>
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**CHEESE BOARD**

<p><b>NZ ARTISAN CHEESE SELECTION</b> gf* / v Relish, crackers, pickles &amp; sourdough <i>Sustainable cheese from all around New Zealand</i> 30</p> <p><b>TRY WITH OUR PAIRINGS BELOW</b></p> <p><b>HENNESSY</b> Cognac Fruit-forward with apple, grape must &amp; almonds 15</p> <p><b>LAKE CHALICE</b> Chardonnay / Marlborough Aromatic notes of popcorn, roasted hazelnuts &amp; spice S 16 / L 26</p> <p><b>MAN O' WAR</b> Pinot gris / Waiheke Island Incredibly flavoursome with notes of apple, citrus, ginger &amp; cinnamon S 16 / L 26</p>
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**LIMONCELLO PANNA COTTA** gf

With Amaretti, dehydrated orange & limoncello gel 20

**CHOCOLATE TART** gf\* / v

Dark cocoa, white chocolate crumble & mascarpone 18

**ICED PARFAIT** gf\* / v

Summer berries, berry broth & strawberry sorbet 18

**AFFOGATO**

Icecream & espresso 10  
Bailey's +11  
Kahlúa +9  
Frangelico +9  
Disaronno +9

**DRINK YOUR DESSERT**

**AFTER 8**

Crème de menthe, white creme de cacao, chocolate & cream 19

**NOT A PIÑA COLADA**

Coconut vodka, Bati coconut liquor, caramel syrup, cream & lime juice 19

**TOBLERONE**

Bailey's, Frangelico, honey & cream 20

**APPLE PIED**

Bati spiced rum, house-made spiced simple syrup, lemon juice & egg whites 20