

Dinner

We have curated our menus based on fresh, seasonal ingredients and the flavours and influences of both local suppliers and the Pacific Rim. Both our food and beverage menus feature a large number of plants and flowers from our Harewood + roof-top gardens. We believe in a root and stalk philosophy, reusing as much of the plant as possible. Our proteins are all free range where possible. You will see a large range of our dishes are gluten free, keto friendly, and easily adaptable to make vegetarian or vegan.

Small Plates / Snacks

House made bread + butter (V) \$8

Edamame, garlic soy + sea salt (GF)(VE) \$6

Rosemary + orange marinated olives (VE)(GF) \$8

Scallops, house satay sauce + pickled ginger, sesame (GF)(DF) \$22

Crumbed Cloudy Bay Clams \$18
 bang bang sauce, sesame + scallions

Fried chicken (or tofu)(VE*)\$16
 sriracha maple + pink peppercorn aioli

Salt + Pepper Squid \$16
 red pepper coulis, chickpeas, curry leaves + lemon

Shredded Duck Bao \$8ea
 w salad, pickled cucumber + spiced mayo

Whipped chicken parfait \$18
 walnut crumb, waffle shards, mustard, shallots, blueberry + leaves

Paua Slider \$8ea
 paua pattie, roquette, kawakawa emulsion + pickled red onion

Raw

Venison Tataki (GF)(DF) \$18
 ponzu, crisp garlic, scallions, leaves + radish

Ceviche (GF)(DF) \$18
 coconut cream, fresh herbs, chilli, lime + leaves

Beef Tartare \$22
 , smoked hens egg yolk, leaves, cornichons, miso emulsion, pickled mushroom, shallot, mustard, capers + toasts

Sesame Tuna \$22
 citrus, mandarin gel, sesame kewpie, pickled daikon + basil (GF)

Bigger Plates

Beef Ribeye (DF) \$34

250g beef ribeye, chimichurri, shiitake dumpling,
 mustard + black garlic emulsion

Ora King Salmon Fillet (GF)(DF) \$34
 miso broth, sesame, radish, ginger + seasonal green vegetables

Duck Breast (GF) \$38
 cinnamon rubbed duck, potato gratin, walnut crumb,
 garden herbs + cherry sauce

Venison Medallion (GF) \$36
 120gm horopito ash rubbed venison medallion, horseradish,
 beetroot textures, charred shallots, red wine jus + leaves

Today's White Fish (GF)(DF)\$36
 black garlic, miso, potato puree, seasonal greens, scallions + nori

Balinese Style Curry (VE)(GF)\$30
 Tofu, fragrant curry sauce, rice, shallots + herbs

Spied Lamb (GF)(DF) \$36
 coconut milk marinated spiced lamb, butternut squash, peanuts,
 tamarillo, plum + curry leaves

Pork belly (GF)(DF) \$28
 lime caramel, mango + peanut salad + red curry dressing

Sides

Green salad * \$6pp

Seasonal greens * \$6pp

1/4 BBQ'd cabbage, red onion, miso emulsion, cashew crumb \$13
 Duck fat potatoes, herb emulsion + crispy shallots (GF)\$6pp
 Stone fruit caprese, mozzarella, basil, tomato + balsamic (GF)\$9pp
 Miso eggplant 1/2, sticky lime pickle, fresh chilli, herbs
 + pickled red onion (GF)(VE) \$9

Please let us know if you have any allergies or dietary requirements
 GF- Gluten Free V- Vegetarian VE- Vegan DF- Dairy Free

*Can be made on request