



BRASSERIE

Soup of the day, ciabatta, butter
\$18

Bruschetta, chorizo, roasted red pepper, whipped feta, salsa verde
\$22

Taste plate for two
\$28

Chicken liver pate, crostini, whiskey port figs
\$18

Sesame crumbed fish, iceberg, carrot, pickled beetroot, homecuts, honey sriracha aioli, lemon
\$29

Crispy roasted duck leg, sautéed kumara, cucumber, spring onion, hoisin jus
\$30

Beef Medallion, roasted garlic herb butter, caramelised onion, kumara Kikorangi croquette, beans, jus
\$30

Vietnamese beef lemongrass curry, sweet potato, rice noodles, herbs, baguette
\$29

Spinach ricotta tart, roasted pumpkin, mushroom, vine tomato, basil pesto, smoked halloumi, aioli
\$29

Grilled pork belly salad, caramelised pineapple, pickled carrot, vermicelli, peanuts, herbs, nước mắm
\$29

Seared salmon, fiery red rice salad, caramelised beetroot, feta, green goddess dressing
\$29

Linguini, rosemary chicken, courgette, pinenut, puttanesca, prosciutto, parmesan, lemon
\$29

Fries, aioli, tomato sauce
\$10





BRUNCH

Multigrain toast, raspberry jam, butter
\$5.50

Fresh fruit, yoghurt, honey
\$16

Swiss muesli, yoghurt, poached rhubarb, toasted coconut
\$14

Eggs benedict
\$19

Eggs florentine
\$18

French toast, bacon, banana, maple syrup
\$21

Kedgerree, spiced rice, smoked chilli fish, poached egg, garlic bread
\$21

Crispy spring onion potato cake, spinach, smoked salmon, poached egg, chilli crème fraiche
\$21

Kumara hash, crispy bacon, wilted spinach, poached egg, hollandaise
\$21

Portobello mushroom, brie, macadamia thyme crumble, garlic ciabatta, cranberry relish
\$21

Omelette, smoked salmon, herb feta, roasted pepper, red onion jam, toast
\$21

H.B.R, harissa, bacon, brie, rocket, garlic ciabatta, aioli
\$21

Crêpes, lemon curd, blueberries, anglaise, pistachio
\$20

Big breakfast, bacon, tomato, mushroom, potatoes, kransky sausage, poached eggs, toast
\$26

