

## SNACKS AND SMALL PLATES

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- IGGY'S BREAD olive oil and balsamic 3  
OLIVES marinated with chilli, garlic and citrus 8  
OYSTERS natural 4 Bloody Mary foam 4.5  
PORK CRACKLING avocado salsa 10  
LOCAL BUFFALO MOZZARELLA with heirloom tomato and vierge dressing 18  
ANCHOVIES in olive oil with grilled sourdough 19  
PORK TERRINE pickled rhubarb and toasted buckwheat 19  
HOUSE SMOKED ORA KING SALMON pickled vegetables and avocado mousse 19  
CHARRED ASPARAGUS truffle vinaigrette, macadamia 18

## MAIN

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- CHICKPEA FRITTER smoked yoghurt and seasonal vegetables 26  
MARKET FISH clams and peas à la Française 28  
LAMB CUTLETS crushed new potatoes and spring onions 32  
SPICED DUCK BREAST honey glazed fennel, black garlic 32  
WHOLE LAMB SHOULDER (FOR 2) slow cooked for 12 hours,  
with roasted carrots and mint yoghurt 75

## GRILL

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*all steaks served with house smoked herb and garlic butter*

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| 250g BAVETTE (FLANK) STEAK 29<br>Rangers Valley Black Angus<br>MS 3+ (270+ days grain fed) | 300g SCOTCH STEAK 45<br>Silver Fern Farm NZ<br>100% pasture fed Black Angus |
| 250g RUMP STEAK 26<br>Rangers Valley Black Angus Rost Biff<br>MS 3+ (270+ days grain fed)  | WHOLE CHICKEN SPATCHCOCK 32<br>chimichurri                                  |

## SIDES

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- LEAF SALAD house dressing and radish 9  
NEW POTATOES twice cooked, mint salsa verde 9  
STEAMED SEASONAL GREENS yuzu dressing 9  
FRIES truffle and parmesan 9  
EXTRA SAUCE red wine jus | chimichurri 4

## DESSERT

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- COFFEE BRÛLÉE 1880 Bellevue blend espresso, with vanilla shortbread 12  
WHITE CHOCOLATE PARFAIT smoked macadamia and blackberries 12  
TROPICAL ETON MESS mango sorbet and coconut Chantilly 12  
CHEESE BOARD Extravagant triple cream, Pyegana cheddar, La rouge washed rind,  
Tarwin blue, La Luna goats, served with pairing accompaniments 29