

Appetizers

house baked focaccia loaf & garlic butter	10
citrus marinated bbq chicken skewers with pistachios	12
Marlborough oyster served natural with cucumber, gin & rice wine vinegar –or beer battered with saffron mayo	5
smoked tarakihi brandade pate on ciabatta bruschetta	12

Little Fish

entrée / lunch

Rare Beef Salad

22

balsamic marinated strawberries, horseradish cream & brioche croutes

Õra King Salmon

20

gin cured salmon with pickled cucumber, dill crème fraiche & house baked seed crackers

Grilled Halloumi

18

smokey eggplant, hazelnut dukkah with a capsicum & sultana vinaigrette

Big Eye Tuna

22

panko & sesame crumbed prawns, avocado wasabi mayonnaise, miso glaze

Steamed Mussels & Clams

22

green lipped mussels & Cloudy Bay clams steamed in white wine with saffron butter, tomato, fennel & focaccia

Twice Cooked Pork Belly

24

seared scallops, corn & tomato salsa, chipotle sour cream & crispy potatoes

Crispy South Island Whitebait

24

with bread & butter

Big Fish

main

Pan Baked Blue Cod

36

white bean hummus & a pear, radish, cashew nut & pomegranate salad

Whole Flounder

22

baked in a sweet vermouth, shallot, tomato & garlic sauce with focaccia

Ricotta Gnocchi

26

Sicilian olives, red onion, semi dried tomatoes, pecorino & toasted pine nuts

Louisiana-Style Prawns

30

spicy sausage, corn, potatoes, corn crackers & a dash of Asahi lager

Pan Roasted Lamb Loin (medium rare)

36

beetroot purée, broad bean smash, feta & jus

Fish Du Jour

market price

wait staff will advise

Chargrilled 250g Angus Ribeye Steak

36

sautéed asparagus, blue cheese butter, pecan praline & jus

Sides

Caesar salad with white anchovies, boiled egg & croutons

10

sautéed broccoli, tahini & lemon labneh, toasted almonds

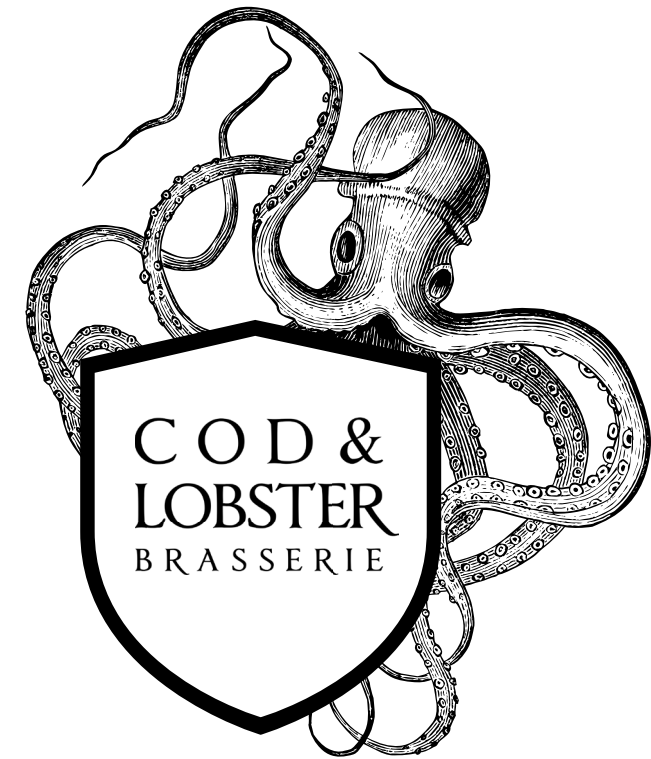
8

truffle fries with grated parmesan

8

extra surf - 3x grilled prawns to accompany your dish

9



Seafood Board

for two

smoked brandade, cured Õra King Salmon, spicy grilled prawns, marinated mussels, sweet soy calamari, chimichurri steamed clams, local smoked fish, battered blue cod bites, seared big eye tuna & house baked focaccia

entrée / lunch

45

main

60

1/2 dozen Marlborough oysters to the board

20

Brunch

11am - 3.30pm

sautéed broccoli, poached eggs, labneh & hazelnut dukkah

18

sautéed mushrooms, toasted rye bread, poached eggs with bacon

18

22