

MEMBER

Breakfast

LOCAL
SEASONAL
SIMPLE

Toast & conserves, whipped butter, house jam Choice of bread: Sourdough or quinoa gluten free	\$14
Eggs any style Choice of bread: Sourdough or quinoa gluten free	\$16
Steel cut oat porridge, rhubarb, muscavado, mascarpone (VO)	\$18
Eggs benedict, house crumpets, watercress, citrus hollandaise	\$19
Add bacon	\$6
Add smoked salmon	\$7
House granola, vanilla, coconut, seasonal fruits (VE,GF)	\$22
French toast crumpets, date & orange butter, treacle, almonds	\$22
Scrambled eggs, ricotta, chilli, pecorino, Daily Bread Sourdough	\$23
Add bacon	\$6
Omelette of mortadella ham, goat cheese, basil (GF)	\$22
The Macmuffin, house pork sausage, cheese, folded egg, onion jam, muffin	\$18
Add hash brown	\$3
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Roasted tomato	\$5
Streaky bacon	\$6
Smoked salmon	\$7

(MP) Market Price
(V) Vegetarian
(VE) Vegan
(VO) Vegan option
(GF) Gluten free
(DF) Dairy free

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Lunch & Dinner

House focaccia	\$10
Tomato butter (V)	\$5
Marmite butter with pecorino (V)	\$6
Pickled NZ mussels, dill, chilli (DF, GF)	\$19
Chicken liver parfait, tamarillo (GF)	\$23
House olives, citrus (VE, GF)	\$7
Gilda, olives, anchovy, guindillas pepper (GF, DF)	\$9
Scampi toast, pineapple hot sauce, coriander (DF)	\$24
Barbecued octopus, vadouvan butter, curry leaves, potato (GF)	\$30
Jerusalem artichoke terrine, lemon butter sauce, artichoke puree (V)	\$25
Matangi beef tartare, caper, horseradish, gruyere custard (GF)	\$26
House sausage, soubise, fried onion, gherkin (GF)	\$20
Roast cauliflower, gruyere cheese, cauliflower leaf (V)	\$23
Pig cheek, fish, onion skewer, char siu (GF)	\$15 (per skewer)
Beetroot, chevre, hazelnuts, pear, quince (V)	\$24
Pork schnitzel, caper butter, prune mustard, watercress (GF)	\$45
Matangi beef, beef fat chimichurri, jus (GF)	\$MP
Shoulder of lamb, burnt honey glaze, garden peas, tamari (GF)	\$45
Spanner crab risotto, celeriac, house lardo (GF)	\$45
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Fries, garlic, parsley (V, GF, DF)	\$14
Seasonal vegetables	\$MP
Salad of winter leaves, manchego, pickled fig, hazelnuts (V, GF)	\$20

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Dessert

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Spiced apple sundae, buttermilk caramel, milk ice cream	\$18
Fried bread & butter pudding, custard, citrus	\$20
House jelly, brown sugar cream, sherbet, tuile (V, GF)	\$18
Selection of Duck Island ice creams (VE, GF)	\$16

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