

ALL DAY DINING

TO START

Te Kouma Bay Oysters	8
Eschalot Cabernet Sauvignon Vinaigrette, Lemon, Seaweed	EACH
Kingfish Crudo ✱	32
Avocado, Cherry Tomatoes, Lemon Sorbet, Coriander	
Peppered Kaitaia Beef	32
Rosemary Potato Wedges, Rocket, Anchovy Dressing	
Bruschetta of Heirloom Tomato & Buffalo Mozzarella	24
Basil Pesto, Aged Balsamic, Evergreen Olive Oil	

MAIN COURSE

Chicken Caesar Salad	28
Bacon, Parmesan, Croutons, Caesar Dressing	
Kauri Cliffs Salad 🌿🌱	26
Garden Greens, Avocado, Baby Carrots, Manuka Roasted Sweet Potatoes, Feta, Cranberries, Sunflower Seeds	
Add Chicken	+8
Add Salmon	+10
Wagyu Beef Burger	36
Tomato & Cumin, Relish, Spicy Cucumber, Pickles, Swiss Cheese, Steak Sauce	
Grilled Halloumi Vegetable Wrap 🌿	28
Seasonal Grilled Vegetables, Halloumi, Basil Pesto	
Homemade Focaccia ✱	28
Organic Free-Range Chicken, Cashew Basil Pesto, Mozzarella	
Battered Fish & Chip ✱	36
Burnt Lemon, Malt Vinegar, Tartare Sauce	
Crispy Skin Mangōnui Snapper	38
Sesame Asian Green, Gingered Tangelo Dressing	
Steak Fries 🌿🌱	18
Parmesan, Truffle Oil	

DESSERT

Baked Cheesecake 🌿	26
Blueberry Gel	
Seasonal Fruit salad 🌿🌱	21
Selection of Seasonal Fruit from New Zealand	
Homemade Ice Cream and Sorbet Selection 🌿🌱	18
Cheese Selection ✱ 🌿	38
Served with Crackers and Quince Paste	

🌿 Vegetarian

✱ Partners in Provenance

🌱 Gluten free

Please let the team know if you have any food allergies or special dietary needs

All prices are in NZD and inclusive of 15% Goods and Services Tax