

Marinated olives <b>(v)</b> <b>(gf)</b>	7
A local cheese & brewer's grain crackers <b>(v)</b>	13
Chargrilled bread with butter & Matakana olive oil <b>(v)</b>	10
Smoked eel pate with toasted sourdough	15
Turmeric spiced bbq goat hummus with cumin flatbreads <b>(not vegetarian)</b>	17
Smoked kahawai with kohlrabi, blood orange & kawakawa <b>(gf)</b>	18
Spicy venison ribs with blue cheese ranch <b>(gf)</b>	16
Master stock ham hock with black pudding, celeriac, almond & fig	19
Pan fried whole flounder with a fennel and rocket salad <b>(gf)</b>	21.5
Spiced octopus & chickpea tagine with aioli & toasted sourdough	20
Chargrilled corn with chipotle mayo, chilli & provolone cheese <b>(v)</b> <b>(gf)</b>	14
Smoked mushrooms with roasted & pickled baby beetroot & buffalo labneh <b>(v)</b> <b>(gf)</b>	18
Chargrilled broccolini with rocket, feta & a soy-mirin dressing <b>(v)</b>	16
Pork cheeks on rye with pickles & BBQ sauce	18
Beef shin with purple kumara, peanuts, ginger & miso	18.5
Slow braised lamb neck with 5 spice burghul wheat, plums & pickled radish	18
Dripping roasted rosemary & garlic spuds <b>(gf)</b>	12
Fries with aioli <b>(v)</b> <b>(gf)</b>	8
A mixed platter is available for kids - please ask for details	13
Ice-cream sandwich - ANZAC cookie & Charlie's salted caramel gelato	9.5
Dark chocolate & frangipane tart with blueberries, thyme & buffalo yoghurt	13