



Greatest Hits Menu 2019-2024

Start

Irish Brown soda bread & butter. \$10

Kaipara oysters, bloody mary sorbet, ½ doz \$33-doz \$61

Smoked Kahawai, horopito salted cucumber, blood orange, cider dressing, rice crisp. \$28

Caramelised Lamb Sweetbreads, black pudding, burned pear puree. \$27

Savoury Éclair, quince & beetroot puree choice of – Whipped goats curd & Honey OR Chicken Liver Pate, (2) \$27

Heirloom tomatoes, sweet pea & nasturtium sorbet, buttermilk dressing \$28

Paua & Squid croquettes, radish, lime (4) \$32

Main

Roast Broccolini, Beetroot puy lentils, pickled mushrooms, burned butter croutons \$39

Grilled Beef Scotch, smoked bone marrow crumb, cavolo nero, horseradish butter. \$46

Fillet of Fish, roast eggplant, capsicum & chickpea puree, pickled mussels, asparagus. \$44

Whole Roast Flounder, black garlic butter, kumara chips, herbs. \$49

Pulled Lamb Shoulder, bbq Chinese cabbage, parmesan. \$45

On The Side

Baby Potatoes in a roast leek, herb & lemon dressing. \$15

Roast Carrots, Tomato caper relish, spiced crème fraiche. \$15

Baby cos lettuce, smoked tomato dressing, shaved parmesan. \$16

Dessert

Strawberry guava & white chocolate parfait, new season strawberries, rhubarb mousse, strawberry gel. \$19

Coconut baked meringue, lemon curd, citrus & mango sorbet, mandarin, tuille. \$19

Glazed chocolate delice, berry sorbet, orange puree, caramelised chocolate & shortbread crumb. \$19

Affogato- Baileys & brown bread ice cream, toasted almonds, with a shot of espresso \$12 (add a shot of Baileys or Kahlua \$6)

Tea, Coffee or digestifs- Flip the Page

Set Menu, groups of 4 and above - let us feed you, for \$89 pp for our selection of bread, snacks, small, large plates, sides.

Noble & Sunday Tea \$6

Japanese Green Sencha

*Emerald green leaves, fresh, clean, hints of umami.

Orange Sky

*Aromatic blend, balanced with sweet orange & cinnamon.

Classic Earl Grey

*A Floral, bright & elegant Sri Lankan tea.

Peppermint

*Refreshing, smooth, potent aroma

Hibiscus Blossom

*Crimson, tangy, sweet tartness.

English Breakfast

*Hearty, full bodied, brisk smooth finish.

Coffee

Espresso \$4.50

Short Black \$4.50

Long Black \$4.50

Capuchino \$5.50

Flat white \$5.50



Dessert Wine

Grava late harvest Sauvignon Blanc

\$14

Clearview Sea Red \$13

Liquors & Digestives

Limoncello \$10

Baileys \$10

Kahluha \$10

Neo Pedro Ximenez Sherry \$15

Elegante Med Sherry \$10

Tio Pepe White Fino \$10

Niepoort Ruby Port \$13.

Whiskey/Whisky

Irish

Jameson \$8.

Jameson 12 yr special \$17.

Scotch

Laphroaig 10 year \$17

Glenmorangie 10 year \$13

Chivas Regal 10 year \$10

Glenfiddich 12 year \$13

The Glenlivet 15 year \$17

Rum

Havana Club \$7

The Kraken Spiced \$9

