



Inspired by the season and our surrounds,
our menu is small but succinct.
Try many things.
Have fun

EAT

Orongo Bay oysters 3 ways | \$17 for 3 | \$32 for 6

Smoked kumara soup | 14

Fried chicken waffle | apple syrup | vintage cheese sauce
citrus slaw | 15

12km kingfish ceviche | tamarillo salsa & sorbet | mescal
granita | 16

Beef tartare | soft quail egg | house dill pickles
persimmon jam | smoked beef jerky | 18

Raw power salad | raw & pickled vegetables
grains cooked and puffed | orange vinaigrette | 16

The Lister omelette | Te Mata mushrooms
blue cheese | truffle oil | polenta fries | salad | 22

Salted Berkshire pulled pork | poached egg
apple & fennel salad | beet hollandaise | 22

12km fish pan fried | dashi | jerusalem artichokes | braised
salsify | tempura oyster | karengo hollandaise | 28

Stir-fried brussels | Nana's condensed milk dressing | 12

Crisp winter roots | horopito tzatziki | 12

Epicurean salad | mixed leaves | radish | toasted seeds | 12

SWEET

Feijoa & pear tartin | yoghurt mousse | malted puff
sorbet & meringue | 16

Purple Dream | violet meringue | purple kumara ice cream
dark chocolate pave' | 16

Isaac Hayes | chocolate ganache | choux | salted caramel | 8

DRINK

HOMEGROWN JUICE

Apple	5.5
Orange	5.5
Tomato	5.5
Pineapple	5.5
Cranberry	5.5

SODA

Fentimans Ginger Beer/Cola	6
Fevertree Lemonade/Ginger Ale/Tonic	4
Lemon, Lime, Bitters	4.5

BEER & CIDER

Zeelandt Pilsner, On Tap 5%	9.5
Zeelandt Jerry Rig Helles Lager 5%	9.5
Giant Brewing Co APA 5.8%	16
Brave Brewing XPA 5.6%	16
Garage Project 'Pils N Thrills' 5.5%	10.5
Amstel Light 2.5%	9
Three Wise Birds Bach Life Cider 5.5%	10

WINE

Alpha Domus 'Cumulus' 2017	11 65
Billecart-Salmon Brut NV	25 125
Sartori Prosecco DOC	8 48
Rod McDonald's Cherry Bomb 2018	11 55
Te Awa Chardonnay 2017	13 65
Bilancia Pinot Gris 2018	10 50
Clos Marguerite Sauv Blanc 2018	11 55
Petane Station Merlot 2015	11 55
Babich Black Label Syrah 2017	11 55
Lime Rock Pinot Noir 2010	10 50

