



starter

home-brewed kombucha and daily vegan appetizer (DF) (GF) (V)
probiotic drink on arrival, enhances gut health, aids digestion, and boosts immunity
daily vegan and gluten free appetizer once seated

mains

– all of our dishes are homemade by our multi-cultural team using fresh local ingredients

orange & horopito beef cheek - served with a honey carrot puree, chargrilled courgette, pickled cauliflower & orange and horopito sauce (best paired with yalumba handpicked shiraz & smith and sheth CRU Syrah) (GF) (DF)

middle eastern lamb - with a roasted beetroot & kumara purée, rocket & mesclun, crunchy roasted chickpeas, a tomato & mint passata (best paired with mt beautiful pinot noir & misha pinot noir) (GF) (DF)

pulled lebanese chicken - char-grilled peppers, zucchini, red onion, lemon wedge served with gluten free millet tabouli, confit tomato with a zingy lemon sunflower seed cream (best paired with greywacke sauvignon blanc) (GF) (DF)
vegan option: falafels

butterfly salmon - served with new season baby potatoes, char-grilled asparagus, saffron aioli and a lemon & caper chermoula w/ pickled capers (best paired with mt beautiful sauvignon blanc) (GF) (DF)

tempting tempeh bowl - char-grilled peppers, zucchini, red onion, lemon wedge served with gluten free millet tabouli, confit tomato with a zingy lemon sunflower cream (best paired with opawa pinot gris) (DF) (GF) (V)

all served with a side salad of the day to share

add bread \$5 (recommended if you are very hungry)

dessert

please order at the same time as your mains

chocolate fondant – served with a ginger berry compote and vanilla ice cream (best paired with tayberry liqueur) (GF)

eton mess - passionfruit curd and orange, meringue, coconut whipped cream (best paired with gewurtztraminer) (GF) (VEGE) (DF)

burnt pineapple & coconut toasted crumble - for a light dessert option - burnt pineapple vegan delight with whipped coconut cream and a macadamia crumble
*contains nuts (best paired with gewurtztraminer) (GF) (V) (DF)

Maruia's homemade sorbet – flavor of the day with crispy hokey pokey pieces and a fresh fruit garnish (best paired with gewurtztraminer) (GF) (V) (DF)

cheese board – evansdale cumin, evansdale ruby bay and whitestone brie, homemade seed crackers, mango chutney (best paired with port) (GF)

our small team work hard to make our set menu amazing so changes to dishes are not always available

