

Small plates

Citrus marinated olives, assorted peppers GF, VG*	13
Stone baked confit garlic and rosemary focaccia, walnut honey nut butter VG*	
single 14 large 19	
Soup of the moment, grilled bread GF*	20
Truffle and cheese arancini, smoked romesco sauce, artichoke, scamorza cheese mayo V	25
Fried chicken, piquillo pepper remoulade, maple tahini GF	25
Seared scallops, cauliflower purée, truffle aioli, caviar GF	26
Tempura sushi roll of the day GF*	POA
Umami wagyu beef sliders, masago slaw, pickled daikon, teriyaki	27
French onion meatball, burnt burrata, cheese toast	25
Woodford bourbon pork belly, toasted brioche, goat's cheese mousse, chorizo crumb GF*	25
Fries, aioli GF, V*	13
Honey glazed kumara fries, sweet chili, aioli GF, DF, VG*	14
Market fresh oysters, "crispy oysters with chorizo chilli jam" OR "Riesling shallot mignonette oysters"	POA
Cheese selection, three local and imported cheeses, condiments GF*	35

Stone baked flatbreads

Hot smoked salmon, spinach, creme fraiche, sage onion relish, capers rocket	26
Middle Eastern Lumina lamb, harissa carrot purée, mint labneh, crispy greens	25
Shredded Moroccan chicken, chermoula creme fraiche, Fattoush, Moroccan salt	25
Herbed potato and garlic, bechamel, caramelised onion V	23
Cheesy garlic, cream sauce, chilli, pesto V	23

Add prosciutto – 8

V - vegetarian

VG - vegan

VG* - vegan option

GF - gluten free

GF* - gluten free option

Many of our dishes can be adapted by our chefs to cater for your specific dietary requirements or food allergies, please let your service team member know before ordering.



Salads

Grilled cos salad, anchovie dressing, prosciutto crumb, poached egg GF*	25
Mediterranean vegan bowl, fried cauliflower, beetroot, carrot hummus, vegan feta, vegan ranch dressing GF*, VG	22
Mixed garden salad, ginger honey dressing GF, VG	18
<i>Add garlic prawns – 14</i>	
<i>Add grilled chicken – 12</i>	
<i>Add hot smoked salmon – 16</i>	
<i>Add grilled lamb loin – 17</i>	

Main plates

Local market fish, prawn bisque risotto, battered soft shell crab, seaweed salt GF* POA	
Lumina lamb loin, pulled Greek lamb shoulder, fasolakia yiahi, sweet carrot mousse, goat's cheese, pistachio jus GF	48
300gm Pure South ribeye, wasabi salsa verde, miso butter GF	49
Sous vide pork belly, apple coulis, grilled piperade, apricot mustard jus GF	44
Pasta of the moment, VG*	POA
Smoked eggplant and tomato risotto, eggplant moju, parmesan, Stracciatella, toasted hazelnuts GF, VG*	35

Sides

Potato and kumara gratin, truffle oil, parmesan GF, V	15
Seasonal greens, GF, VG*	14
Baby carrot, smoked honey paprika butter, dukkha GF, VG*	15
Mixed green salad, ginger honey dressing GF, VG	16

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