



2 COURSE EARLY BIRD MENU

35PP

CHOOSE FROM ENTRÉE & MAIN OR MAIN & DESSERT

AVAILABLE 5-7PM SUNDAY TO FRIDAY

ENTRÉE

CHICKEN LIVER PATE	17
PX PRUNES + SAVOURY WAFFLE	
SALT AND PEPPER CALAMARI	15
SPICY TOMATO NAHM JIM DRESSING	
BROCCOLI + GREEN BEANS	15
TAHINI, MAPLE + WALNUT DRESSING	
CREAMY NEW ENGLAND STYLE FISH CHOWDER	12
WITH DILL OIL + SOURDOUGH	

MAIN

FREE RANGE CHICKEN BREAST	30
POTATO GNOCCHI, PANCETTA, CIDER-BRAISED YOUNG TURNIPS, PEAS, REDUCED PAN JUICES	
BEER BATTERED FISH & CHIPS	28
TARTARE SAUCE	
STICKY PORK BELLY	22
LIME-PALM SUGAR CARAMEL, COCONUT RICE, STEAMED GREENS	
LINGUINE + STEAMED CLOUDY BAY DIAMOND CLAMS	25
WHITE WINE, TOMATO + PARSLEY	

DESSERT

WHITTAKER'S DARK CHOCOLATE TERRINE	13
CHOCOLATE MOUSSE + ORANGE SAUCE	
CINNAMON BRULEE	13
COMPOTE OF DRIED FRUIT VINES	
TRIO OF ICE-CREAMS	12
DAILY SELECTION OF HAND-CRAFTED KOHU ROAD ICE-CREAM	