

# SHORT OR LONG?

Spiced apple+blackberry baked pancake, vanilla custard, yoghurt, walnut crumble	21
Sauteed mushroom bruschetta, labne, garden pesto, cress, sourdough [V]Δ*	24
Satay bowl – roasted kumara, red slaw, radish, crispy tofu, satay sauce [Vg/GF]	23
Winter leaves, celeriac, pear, beetroot, avocado, goddess dressing, dukkah [Vg/GF/P]	23
add roast chicken/Hayes smoked fish	+8
Spiced cauliflower kedgeree, Hayes smoked fish, pickled egg, cress hot'n'sour eggplant [GF/K/P]	25
Bao buns – pork belly, sauerkraut, pickled radish, sticky sauce	3pc 26
– crispy tofu, mushrooms, cress, chilli mirin sauce [Vg]	3pc 26
'Melt' toastie – fenugreek gouda, mozzarella, spinach, turmeric loaf, pickle+onion bhaji [V]	22
Venison burger, smoky cheese, beetroot hummus, pickled red cabbage, paté	24
Beer battered fish, iceberg wedge, caper, tartare, herb salt fries	24
Chicken, fennel + lemon broth, yoghurt, chilli, olive oil, sourdough toast*	18
add Midnight Baker toast [GF]	+3
Confit duck leg, celeriac puree, parsely+lentil salad, quince [GF]	26
Slow braised rabbit+bacon ragu, white wine, grana padano, sage pappardelle	27

## SIDES

herb salt fries, garlic aioli	6
crunchy slaw, chilli, peanut salad [Vg/GF]	9
miso potatoes, pecorino, spring onion [GF]	9

## PUDDING

Affogato – coconut vanilla bean ice cream, Amaretto, Veloce espresso [Vg/GF]	15
Coconut rice pudding, spiced plum compote, coconut vanilla ice cream [Vg/GF]	15
Steamed ginger pudding, mulled poached pear, maple, honeycomb +smoked almond ice cream [GF]	16
Today's baked tart, ask your waiter	14
1 NZ cheese, poached fruits, oat biscuit, quince paste	20
add second cheese	+8

[Vg] vegan [V] vegetarian [GF] gluten free [DF] dairy free \*gluten free on request  
Δ vegan on request [P] paleo [K] keto

Please notify your waiter if you have a food allergy so we can best accommodate you.