



*From the Bar*

~

**Chunky Potatoes**, garlic and curry leaves 10

Vegan , GF , DF

**Mozzarella Sticks**, smoked tomato relish 16

GF

**Pigs Head Tacos**, green avocado salsa 17

DF

**Pickled at 3am** 18

McClure's sweet & spicy pickles, mozzarella & spicy Chorizo

+5 with chunky potatoes

**Charcuterie Board** 40

*Salami Napoli, Prosciutto Emiliano, Brie & marinated olives, Caper berries and Crackers*

*From the Sea*

~

Stuffed grilled **Squid**, squid ink sauce 19

DF

**Mussels** in namjim, wakatu hops 15

DF, GF

Egg noodles, **Shrimp**, coconut lime 19

DF

*From the Garden*

~

Charred **Broccolini**, Miso, lemon 15

DF GF

**Mung Bean** hush puppies, ginger pachadi 15

Vegan

**Red and pickled yellow beets**, smoked paneer, walnut and whey 19

GF

**Wild Rice & black beans**, grilled banana, avocado 19

GF, DF, Vegan

**Brussels**, Gnocchi, goats cheese, mint, lardo 20

veg opt

*From the Farm*

~

**Chicken schnitzel**, goddess dressing, kale, fennel salad 21

DF

Braised **Beef Cheek**, chocolate, nuts, spices 21

GF

**Lamb Ribs**, hummus, greek salsa 19

GF DF

Lamb **sweetbreads**, Scallop x.o 19

GF DF

**Pork Belly**, bosc pear and ginger puree, cabbage salad 20

GF DF

*From the Pantry*

~

**Rich chocolate cake**, white chocolate ganache, candied nuts 14

GF

**Rose Creme Brulee**, Caramelized feijoa, feijoa and pear sorbet 14

Vegan

**Mille feuille**, honey, yoghurt, citrus and lavender 14

*All Sharing Style dishes that come out as cooked*

### Wines

Matahiwi Pinot Gris Wairarapa  
10 / 16 / 48

Mysterious Diggings Pinot Gris  
Central Otago  
13 / 21 / 65  
~  
Chenin Blanc  
South Africa  
12.5 / 20 / 60  
~  
Seresin Chardonnay  
Marlborough  
12.5 / 20 / 60

Fat & Sassy Chardonnay  
Hawke's bay  
13.5 / 19 / 60  
~  
Matahiwi Sauvignon Blanc  
Wairarapa  
10 / 16 / 48

Spy Valley Sauvignon blanc  
Marlborough  
13.5 / 19 / 60  
~  
Baudili Spain - Chilled Red  
12.5 / 20 / 60  
~  
Matahiwi Pinot Noir wairarapa  
10 / 16 / 48

Congo Scent Pinot Noir Marlborough  
12.5 / 20 / 60  
~  
Alta Cime Carmenere Spain  
12.5 / 20 / 60  
~  
Torno Rioja  
12 / 19 / 60  
~  
De Luca  
10 / 48  
~  
Matahiwi Rosé wairarapa  
10 / 16 / 48

Norum Rose malborough  
12 / 19 / 60

### Beers

Lager 4.9% gold,crispy,dry  
5.50 / 10 / 35

APA 5.3% pine, balance, floral  
6 / 11 / 40

XPA 4.7% pale, citrus, pepper  
5.50 / 10 / 36

IPA 5.9% crisp, citrus, spice  
6 / 12 / 45

Oatmeal Stout 4.9%  
6 / 11 / 40

Ginger Rush 5.5%  
5.50 / 10 / 35

Stoker Hazy IPA 5.5%  
6 / 12 / 45

Haze Solo Hazy IPA 5.4%  
6 / 12 / 45

Pacific Pale Ale 4.9%  
6 / 11 / 40

Handpull  
English Bitter 4.9%  
12

Nitro Tap  
Irish Dry Stout 4.5%  
13

Mango Lassi Sour 4%  
5 / 10 / 40

Strawberry Sour 4.2%  
5 / 10 / 40

Berlinne Weisse 4.2%  
5.5 / 10 / 36

Mt Brew Rhubarb Tart Cider 4.5%  
6 / 12 / 45

Riveting Rose 5.3%  
6 / 12 / 45

Beer Flight  
4 sample 180ml tap beer

### Cocktails

Margarita 18

WS Dark and Stormy 18

Espresso Martini 19

Amaretto Sour 19

Negroni 20

Strawberries and Cream 20

House Sangria 45

~

### Mocktails

Cucumber & Elderflower 7

Pink Lemonade 7

Pomegranate & Cherry no-jitos 7

Hibiscus Tea 7

### Low Alcoholic and other

Mt Brew Cider  
~  
Apple 10  
Strawberry & Lime 10  
~  
Native Hard Sparkling  
~  
Berry & Blackcurrant 4.6% 11  
Kiwifruit and lime 4.6% 11  
~  
Hoegaarden 4.9% 12

Garage Project Fugazi 2.2% 9

Garage Project Tiny 0.5% 9

Peroni Libera 0.0% 8

Pete's Natural range  
Ask staff for options