

• **STARTERS** •

**Our own crusty Bread** w/ summer herbed olive oil and charred pepper, walnut and ricotta pesto (extra \$4 per person) 16

**Local oysters** tempured with nori (or fresh) w/ ginger soy vinegar, seaweed mayo and crunchy sesame wafers. ½doz 20  
doz 30

**Kakoda ,marinated raw fish** w/ coconut, lime, red pepper and cilantro, taro crisps and zesty passionfruit jelly. \$ 19

**Local Buffalo mozzarella and cherry tomato caprese salad** w/ basil and garlic pannacotta, balsamic splash and parmesan crisps. \$ 21

**Star anise spiced roast duck wontons** w/ sticky burnt orange sauce and toasted almond, black quinoa, cranberry and citrus splashed rocket salad. \$ 19

**Local forage and ferment Kimchi and edamame fritters** w/ chilli \$ 18  
spiced tofu mayonnaise. L 28

**Asian Salmon** w/ sesame and yuzu buttered spinach, chilli dusted poached egg and miso ginger hollandaise. \$ 19  
L 29

**Seared Venison** w/ pickled baby beets, plum and tangelo salsa, whipped goats cheese and bitter chocolate dressing. \$ 21  
L 31

• **MAINS** •

**Eyefillet** w/ summer ale braised bbq brisket, bacon and beans and a charred corn and jalapeño relish 38

**Jerk spiced chicken thigh** w/ cardamom infused creamy coconut black rice and a stone fruit, lime and mint salsa. S 22  
L 32

**Pork belly** slow roasted with butter milk roast fennel seeds and apple served with mustard buttered red cabbage and roast cauliflower puree. S 24  
L 34

**Seared black sesame tuna soft flour tacos** w/ Asian slaw, pickled cucumber, radish, avocado and wasabi lemon dressing. S 24  
L 34

**Indian spice rubbed fish fillet** w/ chargrilled eggplant, rocket, raisins, pinenuts, kasundi and hung yogurt curd. S 26  
L 36

**Slow roasted cumin and lemon rubbed lamb shoulder** w/ freekeh, zucchini, broccoli and green herb salad, and honeyed pomegranate yogurt S 24  
L 34

**The Corner Curry** - Thai inspired free range chicken w/ jasmine rice, spiced fruit chutney & cumin S 19  
poppadum L 26

**Tempura Fish & Chips** w/ citrus splashed slaw with caper, parsley & lemon mayonnaise S 19  
L 26

• **AFTERS... OR BEFORES!** •

**Carrot cake** served with whipped cream 9  
**Gluten free chocolate cake** served with whipped cream 10

**Gluten free citrus cake** served with whipped cream 10

**Baileys and espresso spiked crème brûlée** w/ nutella dunked butter cookies. 16

**Warm Black plum, and bitter 75% chocolate brownie** w/ rum soaked raisin and salty caramel ice-cream. 16

**Passionfruit, coconut and lime vegan tart** w/ macadamia crust and raspberry dusted mango ice-cream. 16

**Oven baked cheesecake** w/ roast white chocolate crumb, feijoa compote ginger spiced crust and caramelized orange sauce. 16

**Sticky Spiced Fig and carrot pudding** w/ steamed cream , cardamom spiced toffee and roast pepitas. 16

**Ice Cream selection** w/ our own handmade ice-cream. Please ask your server for today's flavours. 8

**New Zealand Cheese Board** – 30g of cheese w/ quince chutney, sourdough crostini and Honey Bro's honey comb. Please ask your server for today's choices. 13