

Our menu has been designed for sharing, with an emphasis on fresh quality ingredients with clean flavours

house marinated with orange from our citrus grove & rosemary from our herb

\$10

OLIVE SELECTION

garden	
MINGHETTIS CLASSIC SOURDOUGH house butter or virgin press olive oil with barrel aged balsamic	\$10
MARLBOROUGH OYSTERS please select two styles to enjoy per half dozen natural - with lemon fresh - cucumber & green apple granite modern - elderflower vinegar classic - shallot vinegar & tabasco natural & fresh best paired Pelorus NV modern & classic best paired Sauvignon Blanc 2022	\$36
CLOUDY BAY DIAMOND SHELL CLAMS That green curry cream, pickled ginger, coriander best paired Sauvignon Blanc 2017	\$26
CEVICHE OF TARAKIHI ginger, lime, spring onions and coriander best paired Sauvignon Blanc 2022	\$30
LINE CAUGHT YELLOW-FIN TUNA crushed avocado, furikake, dashi best paired Pinot Noir 2020	\$32
ViaVio A2 BURRATA, PELORUS GARDEN FIGS PROSCUITTO roasted almonds, dukkha, Thymebank garden salad best paired Chardonnay 2020	s, \$28
CARPACCIO OF GRASS-FED BEEF FILLET black garlic aioli, grilled artichoke, Parmigiana Reggiano best paired Te Wahi 2019	\$30

^{*}please advise your server of any dietary requirements or allergies as not all ingredients are listed

Additions

ICE CREAM

vanilla, salted caramel or dark chocolate

THYMEBANK MIXED LEAF SALAD our house vinaigrette	\$10
'SMACKED' CUCUMBERS sesame, chilli, coriander	\$12
MAKIKIHI FRIES ketchup/mayo/house aioli	\$12
CHARCUTERIE PLATTER selection of locally prepared cured meats, pickles, chutney, toast	\$34
TOP OF THE SOUTH CHEESE PLATTER selection of seasonal and local cheeses, house chutney, fruit, lavosh crackers and baguette	\$38
Something Sweet	
SUMMER FIZZ lemon sorbet and fresh nectarine, with a pour of either Pelorus NV OR Pelorus Rosé	\$19

\$6

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