

Bites

OLIVE SELECTION 10

Orange & citrus marinade

CLASSIC SOURDOUGH 12

House butter or

Virgin olive oil with barrel aged balsamic or

Herbivore coconut butter

OYSTERS 36

Please select two styles to enjoy **per half dozen**

Natural | with lemon

Fresh | cucumber & green apple granita

Best paired with Pelorus NV

Modern | elderflower vinegar

Classic | shallot vinegar, tabasco

Best paired with 2023 Sauvignon Blanc

CLOUDY BAY STORM CLAM 12

Nam Jim dressing, coriander

*priced per piece

Best paired with 2023 Sauvignon Blanc

SPICY BEEF TARTARE 9

Grass-fed beef, crispy rice, soy-cured egg yolk,
furikake

*priced per piece

Best paired with 2019 Te Wahi Pinot Noir



Locally sourced and thoughtfully crafted, these dishes are inspired by our wines
Our menu has been designed for sharing

OPEN DAILY 12PM-3PM

Plates

STUFFED COURGETTE **30**

Tofu, pinenut, avocado, basil, and roasted peppers

Best paired with 2021 Te Koko Sauvignon Blanc

LOCAL, LINE-CAUGHT SNAPPER **32**

Kombu-cured, daikon, goma sauce with
sesame, chili, and soy

Best paired with 2021 Chardonnay or 2021 Pinot Noir

'KOI-SOI' BEEF TARTARE SALAD **35**

Lime, carrot, cucumber, chilli, herbs,
and roasted peanuts

Best paired with 2021 Pinot Noir or Pelorus Rosé

DELICATESSEN PLATTER **80**

Selection of cheeses, cured meats, pickles, house
chutney, seasonal fruit, toasted bread, lavosh
crackers, dried apricots, and walnuts

Best paired with 2021 Chardonnay or 2021 Pinot Noir

SPECIAL OF THE DAY

Please ask your server for details



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Sides

MIXED GREEN SALAD	12
Dressed, local Thymebank greens	
FRIES	12
Served with aioli or tomato sauce	
TOMATO SALAD	12
Marinated tomato, fennel, parmesan and rocket salad	

Dessert

PELORUS REFRESHER	14
Pelorus Non-Vintage served on lemon sorbet, local strawberries	
TRUFFLES	3
Mulled wine dark chocolate truffles	
AFFOGATO	9
Vanilla bean ice cream, espresso, amaretti	
COFFEE & TEA	
Espresso	5
Long black	5
Flat white	6
Latte	6
English breakfast tea	5
Organic peppermint tea	5



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