

# 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 | ponzu, grapefruit & Sauvignon Blanc granita

Modern | elderflower vinegar

Classic | shallot vinegar, tabasco

*Best paired with Pelorus Rose*

**CLOUDY BAY STORM CLAM** 12

Kimchi, roasted sesame & soy

\*priced per piece

*Best paired with Pelorus NV*

**SPICY SALMON CRISPY RICE BITE** 9

Wakame salad & goma sauce

\*priced per piece

*Best paired with Te Koko Sauvignon Blanc 2021*



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 Te Koko Sauvignon Blanc 2021*

**ORA KING SALMON TARTARE** **32**

Thai chili, avocado, cucumber & nam jim  
*Best paired with Sauvignon Blanc 2023*

**BEEF TARTARE** **35**

Truffle, celery, soy cured egg yolk &  
sourdough toast  
*Best paired with Chardonnay 2022  
or Te Wāhi Pinot Noir 2019*

**DELICATESSEN PLATTER** **80**

Selection of cheeses, cured meats, pickles, house  
chutney, seasonal fruit, toasted bread, lavosh  
crackers, dried apricots, and walnuts  
*Best paired with Chardonnay 2022 or Pinot Noir 2021*

**SPECIAL OF THE DAY**

Please ask your server for details



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# Sides

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

# Dessert

<b>PELORUS FLOAT</b>	<b>14</b>
Pelorus Non-Vintage served on lemon sorbet, seasonal fruit	
<b>CHOCOLATE TRUFFLE</b>	<b>3</b>
Mulled wine dark chocolate truffle *priced per piece	
<b>AFFOGATO</b>	<b>9</b>
Vanilla bean ice cream, espresso, amaretti	
<b>COFFEE &amp; TEA</b>	
Espresso	5
Long black	5
Flat white	6
Latte	6
English breakfast tea	5
Organic peppermint tea	5



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