

For The Table

MEDITERRANEAN OLIVE MIX \$12

'MINGHETTIS' SOURDOUGH \$12

House butter
or Virgin olive oil with barrel aged balsamic
or Herbivore coconut butter

'MARLBOROUGH' OYSTERS \$39

Please select two styles to enjoy **per half dozen**
Natural | lemon
Fresh | Yuzu Ponzu, cucumber & green apple granite
Modern | elderflower vinegar
Classic | shallot vinegar, Tabasco

'CLOUDY BAY CLAMS' \$12

Storm clam sashimi, coconut, lime, curry
and tamarind dressing
*priced per piece

DELICATESSEN BOARD \$85

A selection of 5x artisanal farmhouse cheeses,
cured meats, with membrillo, house chutney, baguette,
lavosh, celery & fruit, pickles and toasted sourdough



Locally sourced and thoughtfully crafted, these dishes are inspired by our wines

Our menu has been designed for sharing

Please advise your server of any dietaries or allergies

OPEN DAILY 12PM-3PM

Plates

**CARPACCIO OF NEW ZEALAND
GRASS-FED BEEF** **\$35**

Yuzu Ponzu, nori and black pepper crust,
soy cured egg yolk, spring onions

**PORK BELLY WITH SHALLOT
CRUMB** **\$32**

Mustard Cabbage and caramelized onion and
plum 'HP' sauce

**WHIPPED FETA WITH "SALT &
VINEGAR" HEIRLOOM TOMATOES** **\$32**

Beetroot candies and kalamata olives

SPECIAL OF THE DAY **P.P.A**

Please ask your server for more details

Sides

'MAKIKIHI' CRINKLE-CUT STEAK FRIES **\$12**

With your choice of House Aioli
or Mayonnaise
or Heinz Ketchup

'THYMEBANK' MIXED SALAD **\$12**

With mustard vinaigrette

Desserts

PELORUS FLOAT

\$14

Pelorus Non-Vintage served on lemon sorbet,
seasonal fruit

CHOCOLATE TRUFFLE

\$3

Mulled wine dark chocolate truffle

*priced per piece

AFFOGATO

\$11

'Only Scoop' vanilla bean ice cream, espresso,
amaretti

'ONLY SCOOP' ICE CREAM

\$5

Artisanal real fruit ice cream

Ask your server for today's flavours

*Priced per scoop

COFFEE & TEA

Espresso \$5

Long black \$5

Flat white \$6

Latte \$6

Tea flavours available upon request \$5

