

TAKE OUT BREKKIE

7AM - 4PM

South Island oat bircher w sweet lacto-blueberries, coconut yoghurt & mint (vf)	14.5
Seeded granola w house yoghurt & grilled peach (v)	14.5
Banana bread w crunchy nut butter & jam (vf) (n) <i>ADD SALTED BUTTER</i>	10.9
Aged cheddar cornbread w chilli butter (v) <i>ADD EGGS ANY STYLE 4</i>	10.9
Seeded sourdough or seeded rye toast w spreads: Marlborough hazelnut butter, marmite, jam or marmalade	8.9
Smoked Katikati kahawai w bread n butter courgettes, house XO & all the herbs (s)	16.9
Omelette w creamed courgette, smoked feta & Kelmarna greens (v)	19.5
Eggs benedict on bubble 'n' squeak cakes w hollandaise: Gin-cured ora salmon OR Longbush bacon OR Il Casaro halloumi (v)	20.9
Smoked fish kedgereee w poached egg, labneh, chimichurri & fried shallots	22.9
Eggs any style on seeded sourdough OR seeded rye OR house gluten-free (v)	12.9
Field mushrooms on toast w fermented chilli, pickled onion, parmesan & creme fraiche (v) <i>ADD POACHED EGGS 2.5</i>	19.5
Braised Mangarara station mince on focaccia w piccalilli & Tauranga smoked cheddar <i>ADD POACHED EGGS 2.5</i>	20.9
Big brekkie – eggs any style on sourdough w Longbush bacon & sausage, chilli mushrooms & hash brown	25.5
Veggie brekkie - eggs any style on sourdough w kimchi greens, chilli mushrooms, Il Casaro halloumi & hash brown (v)	25.5

ADD A SIDE

Herbed avocado (vf) (df)	8
Smoked carrots w labneh & seeded dukkah (v)	9
Field mushrooms w fermented chilli (v) (gf)	8
Woody's farm bacon (gf)	8.5
Gin cured ora salmon (gf)	8
Local salad leaves w lemon dressing (vf) (gf)	8
Chopped tomatoes w Waiheke olive oil & herbs (vf) (gf)	8
Il Casaro halloumi (v) (gf)	10
Hand-cut chips w spiced salt & vegan aioli (vf) (gf)	8.5
Kelmarna greens w vegan XO (vf) (gf)	8

(gf) Gluten intolerant friendly (vf) Vegan friendly (v) Vegetarian (df) Dairy free (n) Nuts (s) Shellfish
All dishes may contain traces of any of the above. Allergen information available on request.
All extras will be charged as sides
Executive Chef: Joe O'Connell
Head Chef: Amy Barrowclough

TAKE OUT LUNCH

11.45AM - 4PM

Fermented hummus, raw veg & sourdough-trim crackers (vf)	12.9
Crispy fish collars w sauce gribiche (gf)	15
Smoked Katikati kahawai w bread n butter courgettes, house XO & all the herbs (s)	16.9
Omelette w creamed courgette, smoked feta & Kelmarna greens (v)	19.5
Eggs benedict on bubble 'n' squeak cakes w hollandaise: Gin-cured ora salmon OR Longbush bacon OR Il Casaro halloumi (v)	20.9
Smoked fish kedgerree w poached egg, labneh, chimichurri & fried shallots	22.9
Field mushrooms on toast w fermented chilli, pickled onion, parmesan & creme fraiche (v) <i>ADD POACHED EGGS 2.5</i>	19.5
Braised Mangarara station mince on focaccia w piccalilli & Tauranga smoked cheddar <i>ADD POACHED EGGS 2.5</i>	20.9
Hand-cut pappardelle w smoked Mangawhai mushrooms & cured yolk (v)	28
Hawera quinoa falafel w fermented hummus, chopped salad & furikake (vf) (gf)	22.5
Summer salad w pickled peach, raw courgette, walnut & tamarillo ranch (v) (gf) (n) <i>ADD NZ WAGYU BRESAOLA 6.5</i>	18.9
Celeriac risotto w lacto-corn & smoked wakame (vf)	25
Catch of the day w 'hangi' kumara, creamed celery root & OMG greens	33.5
Organic Hawke's Bay fried chicken burger w Nelson koji slaw, lime kasundi & chips	26
Longbush pork schnitzel w green apple slaw & sauce gribiche	28
Flank steak w hand-cut chips, jus & chimichurri	36

ADD A SIDE

Herbed avocado (vf) (df)	8
Smoked carrots w labneh & seeded dukkah (v)	9
Field mushrooms w fermented chilli (v) (gf)	8
Woody's farm bacon (gf)	8.5
Gin cured ora salmon (gf)	8
Local salad leaves w lemon dressing (vf) (gf)	8
Chopped tomatoes w Waiheke olive oil & herbs (vf) (gf)	8
Il Casaro halloumi (v) (gf)	10
Hand-cut chips w spiced salt & vegan aioli (vf) (gf)	8.5
Kelmarna greens w vegan XO (vf) (gf)	8

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TAKE OUT DINNER

5.30PM - 9PM

Fermented hummus, raw veg & sourdough-trim crackers (vf)	12.9
Crispy fish collars w sauce gribiche (gf)	15
Sourdough bruschetta w BBQ zucchini, smoked feta, dried olive, pickled onion & mint (v)16	16.9
Hand-cut pappardelle w smoked Mangawhai mushrooms & cured yolk (v}	28
Hawera quinoa falafel w fermented hummus, chopped salad & furikake (vf) (gf)	22.5
Summer salad w pickled peach, raw courgette, walnut & tamarillo ranch (v) (gf) (n) <i>ADD NZ WAGYU BRESAOLA 6.5</i>	18.9
Celeriac risotto w lacto-corn & smoked wakame (vf)	25
Catch of the day w 'hangi' kumara, creamed celery root & OMG greens	32.5
Organic Hawke's Bay fried chicken burger w Nelson koji slaw, lime kasundi & chips	26
Longbush pork schnitzel w green apple slaw & sauce gribiche	28
Flank steak w hand-cut chips, jus & chimichurri	36

ADD A SIDE

Local salad leaves w lemon dressing (vf) (gf)	8
Hand-cut chips w spiced salt & vegan aioli (vf) (gf)	8.5
Kelmarna greens w vegan XO (vf) (gf)	8

PIZZA

FOCACCE	8
Garlic focaccia (vf) <i>ADD MOZZARELLA (V) 4</i>	14
Smoked ham & mozzarella focaccia	
PIZZE ROSSE 12"	
#1 Margherita, fresh basil, tomato, mozzarella fior di latte (v)	20
#2 Bresaola, mozzarella, grana padano & rocket	24
#3 Guanciale, smoked ham, nduja, mozzarella & roast onions	24
#4 Semi-dried tomatoes, goat's cheese & mozzarella (v)	22
PIZZE BIANCHE 12"	
#4 Pickled shiitake, buffalo blue, cured yolk & thyme (v)	24
#6 Smoked tuatua, confit garlic, grana padano & oregano (v)	24

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TAKE OUT PIZZA

12PM - 9PM

FOCACCE

Garlic focaccia (vf) <i>ADD MOZZARELLA (V) 4</i>	8
Smoked ham & mozzarella focaccia	14

CALZONE

Calzone caprese; Mozzarella fior di latte, basil & tomato	20
Calzone carne: Nduja, buffalo mozzarella fior di latte, tomato, house ricotta & black pepper	22

PIZZE ROSSE 12"

#1 Margherita, fresh basil, tomato, mozzarella fior di latte (v)	24
#2 'A Lady Butcher' bresaola, mozzarella fior di latte, grana padano & rocket	22
#3 Guanciale, smoked ham, nduja, mozzarella & roast onions	24
#4 Semi-dried tomatoes, goat's cheese & mozzarella (v)	24

PIZZE BIANCHE 12"

#4 Pickled shiitake, buffalo blue, cured yolk & thyme (v)	24
#6 Smoked tuatua, confit garlic, grana padano & oregano (v)	24

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