



bread & olives

Warm Italian flatbread made here

- garlic, herb, olive oil 10

- honey walnuts & blue cheese 14

Bowl of organic Waiheke olives 8

from the sea

Pacific oysters – see blackboard for price

Bloody Mary oyster shot 10

Cajun fried Jumbo prawns (4) or grilled w garlic & lemon dipping butter 24

Scallops (4) w mixed leaf salad & lemon herb dressing 16

Fried calamari, garlic and herbs 15

Slow cooked octopus with the sunny flavours of Spain 16

Malay sambal stingray 12

Chargrilled herring w olive oil & lemon 12

Kokoda – Fiji raw fish salad 14

from the land

Eggplant, tomato & feta salad 12

Mixed leaf salad 8

Real chips with aioli 8

Truffled chips with truffle aioli 10

dessert

Hot apple crumble, shortbread crumble & icecream 14

Icecream Sundae w berries & chocolate sauce 12

Panna cotta w berry compote 12

House made Belgian white chocolate & raspberry semifreddo w raspberry coulis 14

Affogato – vanilla icecream w a double shot of espresso 9

Ika- fish

Check out the fish fridge & blackboard for Auckland's freshest & best-priced whole fish selection

Choose from: Cajun w Tzatziki / Chermoula / Malay sambal / Garlic, lemon & herb butter / Peri peri
Cooked on the charcoal grill & served with greens & a choice of: aromatic rice or garlic, herb potatoes

Extra potato & veg /rice & veg w whole fish \$6 pp

Mozambican seafood stew – fish, prawns, squid, clams w' coconut, coriander & capsicum, served w aromatic rice 32

Sambal crab w fragrant rice & wok tossed veges 32

meat

Steaks are chargrilled and served with garlic/herb potatoes & seasonal greens and a choice of: Café de Paris butter; creamy mushroom or Madagascan green peppercorn sauce

Grass fed Scotch Fillet 300g 34

Grass fed Sirloin 300g 32

Wakanui 90-day grain finished rump 400g 34

Free-range BBQ Pork Ribs, chargrilled with our smoky basting and served with real chips 32

vegetarian

Mozambican vegetable stew w aromatic rice 26