

DINNER

5:00pm to late

Entrées

WARMED OLIVES & ALMONDS [d/g/v/ve/n*] 14

ARTISAN BREADS, Leafyridge olive oil, dukkah, roast garlic butter [n*/v/ve*/g*/d*] 18

SEA-SCALLOP TORTELLINI, kalamata olives, lemon, seafood bisque, wilted fennel [n] 23

SPICED BUTTERNUT SOUP, cream, feta, grilled bread [v/n/g/ve*] 21.5

BRAISED BEEF CHEEK RAVIOLI, spinach, toasted pine nuts, shallot cream sauce [n*] 23

BACON & PUMPKIN ARANCINI, kalamata olives, blue cheese dip [n] 23

Mains

LAMB PAPPARDELLE, slow-braised lamb ragout, olives, sundried tomatoes, on fresh pappardelle noodles [n/d*] 37.5

SMOKED SALMON & PRAWN LINGUINE, capers, chilies, yuzu cream sauce, Olivo's lemon olive oil [n/d*] 38

LEMON & ROSEMARY ROASTED HALF CHICKEN, potato bravas, grilled corn, chimichurri [g/d/n] 39.5

GRILLED PORK FILLET, mozzarella mash, butternut emulsion, wilted spinach, Armagnac cream sauce [n/g] 39.5

BEEF EYE FILLET, truffled pommes Anna, roast beetroot puree, charred broccoli, red wine jus [n/g] 46.5

GRILLED MARLBOROUGH SALMON, sauce vierge of sun-dried tomatoes + olives + capers + parsley + Spanish onions + kale, beurre blanc [g/n] 41.5

SWISS BROWN MUSHROOM RISOTTO, parmesan, spinach, cream, truffle oil, toasted pine nuts, microgreens [v] 36

BEEF BURGER beef patty, cheddar, lettuce, porcini mustard, onion straws, seeded brioche bun, Makikihi fries [g*/n/d*] 32

BEER BATTERED FISH & CHIPS, fresh gurnard, orange sesame slaw, tartare & lemon [g*/n/d] 32

SUNDAY BEEF ROAST from 12pm, roasted seasonal vegetables, potato rostis, Yorkshire puddings, jus, parsnip puree, horseradish cream [g/n/d*] 36 or 46 w glass of Pask cabernet

Dinner

Table Sides

Mozzarella Mash Potatoes [g/n/v*] 13

Makikihi Fries [ve*/g*/n] 13

Braised savoy cabbage, pine nuts, bacon lardons [n*/g/v*] 13

Kale, feta, sun-dried tomatoes, kalamata olives, pickled red onions, Greek dressing [v/d*/n/g] 13