

aikmans

Entrees

Oysters 36 ½ Doz 72 Doz

Natural with Shallot Vinaigrette *or* Tempura with Wasabi Mayonnaise

Scallops 28

Caramalised Apple & Shallot Puree, Pancetta, Pink Lady Apple, Micro, Black Olive Crumb *Gf*

Pumpkin Falafel 22

Pita, Hummus, Feta, Tzatziki, Pickled Carrot, Dukkha *Dfa Veg*

Duck Liver Parfait 26

House Pickle, Port Gel, Onion Jam, Crostini *Gfa*

Devilleed Crab 22

Avocado Salsa, Salt & Pepper Salad *Df Gfa*

Mains

Risotto 29

Spring Pea, Greens, Candy olive Crumb, Parmesan Custard, Mascarpone, Watercress *Veg*

Heirloom Tomato 33

Wairiri Stracciatella, Grilled Mango, Pepitas, Little Stem Micro, Herb Dressing *Veg Gf*
Add Chicken or Prawns + \$7

Confit Duck Salad 32

Radicchio, Gem Lettuce, Orange, Pomegranate, Sesame, Spring Onion, Sesame Dressing *Gf Df*

Lamb Short Loin 42

Pea Puree, Asparagus, Gratin, Jus, Broccolini, Edamame, Leek Ash *Gfa*

Market Fish MP

Chefs Creation Ask Your Server For Today's Special

Green-shell Mussels

Bacon Cider Broth, Spring Onion, Crusty Bread *Gfa*

500g 22 1kg 36

220gram Fillet Steak 55

Beetroot Puree, Smashed Edamame Remoulade, Fondant Potato, Spring Greens, Beef Glaze *Gf Dfa*

Steak, Egg, & Chips, 225 gram Ribeye 45

Chips, Fried Egg, Salad, *Choice of Red Wine Jus or Peppercorn Sauce Gf Dfa*

Angus Beef Burger 27

Swiss Cheese, Pickles, Caramelised Onion, Lettuce, Burger Sauce, Fries *Gfa Dfa*

Bbq Jackfruit Burger 27

Slaw, Egg Free Aioli, Cheese, Fries *Gfa Dfa Veg*

Sides

Sides 10

Truffle Pecorino Fries
Mac & Cheese

Vegetable 10

Mesclun, Pear & Walnut Salad
Sauteed Greens, Garlic, Shallot
Caesar, Pancetta, Quail Egg

Extra Sauce 5

Red Wine Jus
Peppercorn Sauce
Creamy Mushroom

*All our produce is sourced locally and is free range and organic wherever possible
Gf-gluten free, Gfa-gluten free available, Df-dairy free, V-Vegan, Veg-Vegetarian*