

BRUNCH DISHES 10^{am} to 1^{pm}

beachside breakfast	21
pork & fennel sausages, bacon, poached eggs grilled tomato <i>te mata</i> mushrooms toasted ciabatta or five grain bread	
baked eggs	18
agria potato kale & tomato with your choice: bacon house smoked salmon <i>te mata</i> mushrooms GF DF	
french toast	16
berry compote crème chantilly or bacon maple syrup	
button mushrooms	16
creamy thyme <i>te mata</i> mushrooms toasted ciabatta or five grain bread	

*we source with care, buying locally where possible
using free range eggs, pork & poultry*

extras:			
2 eggs	3	bacon	5
mushrooms	3	sausage	5
tomato	3	salmon	5



HB HOSPITALITY AWARDS 2019

finalist "outstanding winery restaurant"

BREADS

housemade artisan bread roll 12
(served with butter & chef's choice of 2 dips)

TO START - SMALLER PLATES 12^{noon} - 3^{pm}

seafood **chowder** 18
NZ green lipped mussel | squid
prawn & fish | with housemade artisan bread
match with Reserve Semillon 2018

roasted whole **squid** 19
fish & prawn mousse stuffing
coconut | chilli & tomato sauce GF DF
match with Coastal Sauvignon Blanc 2018

pork or **tofu bao bun** duo 19
sweet soy, marinated **tofu** or smokey pulled **pork**
daikon | cucumber | sesame seed
pickled red cabbage | Japanese mayo
match with Coastal Pinot Gris 2019

slow cooked *amber ale* **beef cheek pasty** 19
mushy peas | green peppercorn & merlot jus
match with Enigma 2018

pan-fried **duck breast** 20
cauliflower & thyme purée
roasted pearl onion | blackberry sauce GF
match with Cape Kidnappers Syrah 2018

MAIN PLATES 12^{noon} - 3^{pm}

slow roasted free range **pork belly** **36**
pulled pork filo cigar | cider jus
fried sweet potato skordalia

match with Three Rows Chardonnay 2017

dry aged Angus **beef rib eye** **36**
fondant potato | grilled baby leeks | wilted greens
parmesan crisps | tarragon & cracked pepper jus GF

match with Old Olive Block 2018

twice baked spinach & goats **cheese soufflé** **30**
leek & potato galette | black olive crumble V

match with Beachhead Chardonnay 2018

FOR THE TABLE

seasonal **green salad** | toasted sunflower & pumpkin seeds **8**

agria **fries** with aioli | house cut **8**

parmesan & thyme **polenta** chips | saffron aioli **8**

gluten free - GF

dairy free - DF

vegetarian - V

ALL DAY MENU 10^{am} - 4.30^{pm}

housemade artisan bread roll 12
(served with butter & chef's choice of 2 dips)

the SEASONAL TASTING PLATTER 47

marinated smoked mushrooms | ponzu mussels |
preserved lemon & thyme marinated *Hohepa* feta
maple & mustard glazed *Freedom Farm* ham
spice roasted olives | seasonal dips | whole almonds
pickled seasonal vegetables | fine cheese | Turkish bread

THE CHEESEBOARD 27

today's selection of three fine cheese
served with quince paste, fruits & falwasser crackers

COLD BEVERAGES

by the glass:

Hawke's Bay - fresh & cold pressed

THE apple PRess 6

pulpy **orange** & braeburn apple
jazz **apple**

by the bottle:

PHOENIX 6

organic lemonade
organic lemon, lime & bitters
organic cola

HAKANOA 7.5

wild fermented dry ginger beer

HOT BEVERAGES

coffees

long black 4.5

espresso 4.5

flat white 5

cappuccino 5

latte glass 5

chai latte 5

mochaccino 5

hot chocolate 5

piccolo 5

latte bowl 6.5

flat white bowl 6.5

teas 4.5

english breakfast

earl grey

green tea

chamomile

peppermint tea