

DINNER MENU

ROASTED SPICY NUTS with hazelnuts, cashews and almonds	v/gf	6
MARINATED OLIVES with garlic and rosemary	v/gf	6
HAND CUT FRIES with flaky sea salt and aioli	v/gf	9
BUTTERMILK CHICKEN with mississippi comeback hotsauce	gf	15
BEEF TARTARE with herb butter and sourdough		18
ROASTED CAULIFLOWER with sundried tomato and olives	v/gf	10
BRUSSELS SPROUTS with bacon and pine nuts	gf	14
GREEN SALAD with avocado, toasted nuts and seeds add grilled prawns	v/gf	16 +9
CURED MEATS with peter's own cured meats, pâté and sourdough		24
PORK & CORIANDER DUMPLINGS [5] with pumpkin, turmeric and chilli add extra dumplings [1]		15 +3
OX CHEEK with parpadelle and parmigiano reggiano		29
LAMB RACK with cous cous and roasted vegetables	gf	36

GARAGE PROJECT 'BURGER WELLY ON TOUR'

Garage Project Aro Noir braised beef, aged cheddar, garlic noir aioli, pickles, salad greens and crispy fried onion on a brioche bun - \$18

Paired with Garage Project Hāpi Daze - \$25

APPLE TART TARTINE with gingerbread mousse and fior di latte gelato	v	14
AFFOGATO with frangelico hazelnut liqueur	v/gf	12
KAIKOURA CHEESE BOARD with sourdough	v	24

We're a bit different; our food is made for sharing
Start at the top and work your way down, order a few things and pass them around.
Dishes are brought to your table as they are prepared.... cheers!

