

ŌKĀREKA

DINNER (5pm - 10pm)

Starters

Kūmara Sourdough, whipped brie butter, mānuka honey & chilli oil, dukkah, micro coriander (V, N)	16
Refined Māori Boil Up, pork dumpling, taewa potato, pumpkin, kūmara, watercress (GFO)	24
Mediterranean Stuffed Eggplant, three-cheese filling, roasted capsicum & tomato coulis, confit garlic, baby herbs (V, GF)	22
Crispy Buttermilk Fried Chicken, miso caramel glaze, sesame slaw, kewpie aioli, togarashi	22
Buttered Garlic Prawns, warm pumpkin purée, sautéed spinach, confit garlic, lemon beurre blanc (GF)	24

Mains

Spinach & Ricotta Fettuccine, roasted pepper sauce, pine nuts, basil oil, parmesan (V, N)	38
Angus Beef Burger, smoky bacon, aged cheddar, lettuce, tomato, house aioli, caramelised onion, brioche bun, fries (DFO)	38
Line-Caught Market Fish, pāua beurre blanc, seasonal winter vegetables, herb oil (GF, DFO)	42
Mānuka Pork Belly, miso mānuka honey glaze, compressed cucumber, pickled mushroom, apple caviar (GF)	42
Tandoori Spiced Chicken thigh fillet, minted yoghurt, coriander oil, pickled shallot, crispy chickpea crumb (GF)	44
Lamb Saddle, plum purée, olive crumb, burnt eggplant cream, rosemary glaze, pickled baby onions (DFO)	48
Angus Sirloin (250g), layered potato gratin, charred leek purée, chimichurri verde (GF, DFO)	48
Beef Ribeye on the Bone (500g), bone marrow crumb, burnt onion purée, red wine glaze (DFO)	60

Sides

Charred Broccolini, basil pesto, balsamic glaze, dukkah, toasted almond crumb. (V, GF, N)	14
Duck-fat smashed baby potatoes, rosemary salt, garlic aioli, crispy shallots, chive oil. (GF)	14
Local market greens, baby herbs, shaved fennel, compressed cucumber, citrus vinaigrette, whipped goat cheese, candied walnut. (V, GF, N)	14
Steak fries, truffle salt, garlic aioli. (V, GFI)	14

VG = vegan | V = vegetarian | DF = dairy free | GFI = gluten free ingredients
N = contains nuts | VGO = vegan option available | VO = vegetarian option
DFO = dairy free option available | GFIO = gluten free ingredients option available

We cannot guarantee the food preparation environment is free from traces of all allergens. Please let our team know of any dietary allergies.

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Desserts

Warm dark chocolate fondant, spiced pear compote, cacao nib crumble, vanilla bean ice cream (V)	22
Crème brûlée, chocolate hazelnut cream, vanilla bean cream, toasted hazelnuts (V, GFI, N)	22
Lemon curd cheesecake, almond crumb, citrus gel, winter berries, basil oil (V, N)	22
Steamed golden syrup pudding, vanilla bean custard anglaise, citrus zest, honey tuile (V)	22

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