

## entrees

soup of the day w sahara bread \$13

☉ wild rabbit terrine, grilled sahara breads, dijon mustard, local olive oil and a petite egg salad w lemon sesame dressing \$14

☉ ½ dozen local (pahi) oysters served natural \$14

☉ hocks in socks – slow-braised ham hock meat, crumbed and served on a celeriac remoulade w caper & gherkin sauce \$14

☉ seared scallops and black pudding w harissa potato salad and five-spice jus \$14

## mains

handmade pasta of the day – ask your waiter \$18

seafood chowder – mussels, smoked and fresh fish in a NZ saffron cream w chunky sahara bread \$18

cajun spiced, roast chicken breast served on lemon parsnip puree w sautéed greens, honey beetroot and grilled lime \$24

whole kaipara harbour flounder, panfired and served w brussel sprout petals, smoked free-range boar kessler, mushrooms and smoked roe butter \$26

☉ big fat steak – scotch fillet served w fries and salad \$33

## sides/starters

☉ broccoli & beans, sautéed w almonds in lemon-infused extra virgin olive oil (local) \$8  
shoestring fries w tomato sauce, garlic aioli or sweet chilli \$6  
garlic bread \$6

☉ dishes displaying the "Kaipara District" logo feature local produce and products as key ingredients. Where possible and practical, we choose to use local, free-range, organic/spray free produce.