
THE LIVING ROOM

*The perfect place to unwind and relax
with friends alongside picturesque views.*

BREAKFAST AVAILABLE FROM 8AM - 11.30AM

Fresh Fruits (<i>vg</i>) <i>Seasonal Selection</i>	16	Fried Rice (<i>vg</i>) <i>Egg, Vegetables, Soy Sauce, Hoisin</i> <i>Add Chicken or Prawns</i>	24 / 29
Pastry of the day (<i>v</i>) <i>Chef's Selection</i>	7	Smoked Salmon Bagel <i>Cream Cheese, Red Onion, Cucumber, Capers</i>	26
Porridge (<i>v, vg</i>) <i>Seasonal Fruit Compote & Brown Sugar</i>	16	Two Eggs + Two Sides (<i>v</i>) <i>(All eggs are served with buttered sourdough)</i>	26
House-Made Granola (<i>v, vgo</i>) <i>Greek Yoghurt, Fresh Fruits & Honeycomb</i>	19	SIDES (<i>vgo</i>) Bacon	8ea
Vegetarian Omelette (<i>v</i>) <i>Mushroom, Spinach, Feta & Sourdough</i>	23	Beef Sausage Sautéed Spinach Slow Roasted Tomatoes	
Eggs Benedict (<i>v</i>) <i>English Muffin, Hollandaise</i> Choose From : - Bacon - Mushroom & Spinach	27	Mushrooms Smoked Salmon	
French Toast (<i>v</i>) <i>Maple Syrup, Seasonal Fruit Compote & Mascarpone</i>	25		

-Vegetarian (*v*)/ Vegan (*vg*) / Vegetarian option available (*vo*) / Vegan option available (*vgo*) -

All dishes may contain traces of gluten, nuts & dairy.

Please inform our team of any special dietary requirements.

15% surcharge applies on all public holidays

ALL DAY DINING AVAILABLE FROM 12PM

SMALL & SHARING PLATES

1/2 Dozen Fresh Oysters <i>Lemon & Mignonette</i>	36
Gin & Tonic Salmon <i>Apple, Fennel & Horseradish cream</i>	25
Halloumi Fries (v) <i>Tomato Chilli Chutney</i>	20
Grilled Focaccia Bread (v, vgo) <i>Whipped Feta Cheese, Dukkah & Olive Oil</i>	15
Honey Roasted Beets (v, vg) <i>Hummus, Toasted Pine Nuts & Charcoal Crackers</i>	17
Charcuterie Board <i>Local Meats, New Zealand Cheese, Cornichons, Olives, Dried Fruits, Nuts & Grilled Focaccia</i>	38

SOUP & SALADS

Onion Soup (v) <i>Thyme & Cream</i>	18
Warm Roasted Pumpkin Salad (vo) <i>Lentils, Rocket, Mint & Yoghurt</i>	23
Greek Salad (v, vgo) <i>Pan Seared Feta Cheese, Cucumber, Marinated Olives, Roasted Tomatoes, Onion & Extra Virgin Olive Oil</i>	24
Caesar Salad <i>Romaine Lettuce, Caesar Dressing, Bacon, Focaccia Croutons & Chilled Soft Boiled Egg Add Chicken or Prawns</i>	23 / 28

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LARGE PLATES

Beer Battered Blue Cod Fish <i>Lemon, Malt Vinegar Aioli, Fries</i>	33	Spaghetti <i>Bolognese & Parmesan</i>	28
Grassfed Beef Burger <i>Brioche, Cheddar, Lettuce, Sliced Tomato, Pickle, Aioli & Fries</i>	28	Warm Lamb Salad <i>Kumara, Carrots, Rocket, Roasted Tomatoes & Mint Yoghurt</i>	42
Chicken Sandwich <i>Bacon, Sourdough, Lettuce, Tomato, Mayo & Fries</i>	26	Pan Seared Toothfish <i>Roasted Pumpkin & Lemon Caper Beurré Blanc</i>	39
Fried Rice (vgo) <i>Egg, Vegetables, Soy Sauce, Hoisin Add Chicken or Prawns</i>	24 / 29	180g Scotch Steak <i>Potato Gratin, Broccolini & Peppercorn Sauce</i>	45
Dan Dan Noodles <i>Pork, Sichuan Pepper Sauce & Bok Choy</i>	29		

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SIDES

<i>Green Salad & House dressing</i>	10
<i>Rice</i>	10
<i>French Fries</i>	15
<i>Potato Gratin</i>	12

DESSERTS

<i>“Pineapple Lump” Bar</i>	18
<i>White Chocolate Mousse, Pineapple Confit & Chocolate Sponge</i>	
<i>Caramelized Pecan Tart</i>	18
<i>Earl Grey Crème, Orleys Ganache & Apple Pureé</i>	
<i>Warm Fig and Prune Cake</i>	18
<i>Vanilla Mascarpone, Rosemary Chocolate & Salted Caramel</i>	
<i>Vegan Chocolate Bar</i>	18
<i>Chocolate Ganache, Soft Caramel, Maple Syrup Biscuit</i>	
<i>Fresh Fruits (vg)</i>	16
<i>Seasonal Selection</i>	

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EIGHTHIRTY COFFEE

Black Coffee

Espresso / Double Espresso / Long Black

White Coffee

*Flat White / Latte / Cappuccino /
Macchiato / Mochaccino / Chai Latte*

Hot Chocolate

TEA

Webster's Organic Loose Leaf

4.5

5

Black

English Breakfast / Earl Grey / Chai

6

Green

Sencha / Lime Ginger

Herbal

6

Berry / Peppermint

Rooibos

Blood Orange

TEA

Forage + Bloom Botanical Infusions

Revive

Gunpowder Green & Lemon Verbena

Salvation

Peppermint, Kawakawa, Nettle & Dandelion Root

Repose

Chamomile, Lemon Balm, Rooibos & Rose Petals

KLG

Kawakawa, Lemongrass & Ginger

Nurture

Nettle, Lemon Balm, Fennel & Rose Hips

Clarify

Ginkgo, Yerba Mate, Lemon Verbena & Ginger

The Tea Curator Specialty Tea

6.5

Chinese Green Tea - Imperial Grade Laoshan

*Roasted Chestnuts, Crunchy Green Beans, Mineral,
Sweet & Savoury (Shandong)*

Chinese Green Tea - Jasmine Pearl

Jasmine & Fresh-Cut Hay (Fujian)

Chinese Black Tea - Red Plum

Malt, Sweet Spice, Floral-Lush & Decadent (Zhejiang)

Nepalese Oolong Tea - Himalayan Moon Drops

Floral, Fruity, Roasty & Sweet (Dhankuta)

Japanese Green Tea - Genmaicha Premium

Savoury, Nutty, Toasty & Grassy (Kagoshima)

SPARKLING WINE

CHAMPAGNE

	125ml / 750ml		750ml
No. 1 Family Estate Assemble Brut NV <i>Marlborough, New Zealand</i>	19 / 90	Billecart-Salmon Brut Réserve NV <i>Mareuil-Sur-Aÿ, France</i>	30 / 180
No.1 Family Estate Rosé Brut NV <i>Marlborough, New Zealand</i>	20 / 105	Billecart-Salmon Brut Rosé NV <i>Mareuil-Sur-Aÿ, France</i>	37 / 220
Quartz Reef Methode Traditionnelle NV (v)* <i>Central Otago, New Zealand</i>	80	Billecart-Salmon Sous Bois NV <i>Mareuil-Sur-Aÿ, France</i>	350
Arras Brut Elite NV <i>Tasmania, Australia</i>	90	Bollinger Special Cuvée <i>Aÿ, France</i>	280
Cloudy Bay 'Pelorus' Brut NV <i>Marlborough, New Zealand</i>	85	Bollinger 'La Grande Année' Rosé 2014 <i>Aÿ, France</i>	650
Hunter's 'Miru Miru' Brut Rosé NV <i>Marlborough, New Zealand</i>	90	Ruinart Blanc de Blancs <i>Reims, France</i>	320
Ca'del Bosco Cuvée Prestige NV <i>Franciacorta, Italy</i>	130	Dom Pérignon 2012 <i>Epernay, France</i>	600

(v) - *vegan friendly wines*

* - *organic certified wines*

WINE LIST

SAUVIGNON BLANC	150ml / 750ml	RIESLING	150ml / 750ml
Saint Clair 'Block 3' 2021 <i>Marlborough</i>	17 / 70	Peregrine 2021★ <i>Central Otago</i>	15 / 65
Cloudy Bay 2022 <i>Marlborough</i>	90	Prophet's Rock Dry 2020 <i>Central Otago</i>	110
Pascal Jolivet Pouilly-Fumé 2017 <i>Loire, France</i>	120	Hugel Classic 2018 <i>Alsace, France</i>	90
CHARDONNAY		ROSÉ	
De La Terre 2021 <i>Hawkes Bay</i>	17 / 80	Château Roubine 'La Vie en Rosé' Côtes de Provence 2021 <i>Provence, France</i>	18/85
Tony Bish 'Heartwood' 2021 <i>Hawkes Bay</i>	120	Domaine Ott 'By.Ott' 2021 <i>Provence, France</i>	80
Domaine des Héritiers Du Comte Lafon Mâcon-Milly-Lamartine 2020 <i>Mâconnais</i>	170		
PINOT GRIS			
Greywacke 2021 <i>Marlborough</i>	17 / 75		
Prophets Rock 2021 <i>Central Otago</i>	90		
Willy Gisselbrecht 'Grand Cru Frankstein' 2020 <i>Alsace, France</i>	125		

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PINOT NOIR	150ml / 750ml	SPECIAL RED BLENDS	150ml / 750ml
Akarua 'Rua' 2021 (v) <i>Central Otago</i>	16 / 70	Craggy Range 'Te Kahu' 2020 (Mer/Cab Sav/Cab Franc) <i>Hawkes Bay</i>	18 / 80
Rippon Mature Vine 'Rippon' 2019* <i>Central Otago</i>	150	Obsidian 'Vitreous' 2017 (Cab Sav/Mer/Cab Franc) <i>Waiheke Island</i>	16 / 70
Maison Louis Jadot Vosne Romanee Cdn 2017 <i>Burgundy, France</i>	380	Hans Herzog 'Spirit of Marlborough' 2011 (Merlot/Cab Franc) <i>Marlborough</i>	225
SYRAH/ SHIRAZ		Te Mata 'Coleraine' 2019 (Cab Sav/Merlot) <i>Hawkes Bay</i>	350
Estezargues Sy Signargues Syrah 2019 <i>Cotes du Rhône France</i>	21 / 99	Château Branaire- Ducru 'Duluc' St Julien 2016 <i>5th Growth Margaux, France</i>	250
D'Arenberg 'The Dead Arm' Shiraz 2017 <i>McLaren Vale, Australia</i>	150		
Domaine Jamet Cote-Rôtie 'Fructus Voluptas' Syrah 2018 <i>Northern Rhône, France</i>	300	SWEET WINE	60ml / bit
		Famille Perrin Muscat de Beaumes deVenise Blanc 2019 (Muscat) <i>Rhône, France</i>	16 / 85
FORTIFIED WINE	45ml / bit	Klein Constatia 'Vin de Constance' 2018 (Muscat) <i>South Australia</i>	300
Taylors 20yo <i>Douro, Portugal</i>	15 / 280		
Valdespino Pedro Ximenez <i>Xèrés, Andalucía, Spain</i>	12 / 75		

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For an extensive wine list, please ask one of our team members.

CRAFT BEER

Sawmill Pilsner 4.8% <i>Matakana</i>	12	Hallertau #6 Session IPA 3.8% <i>Riverhead</i>	12
Hallertau #2 Statesman Pale Ale 5.3% <i>Riverhead</i>	12	Sawmill Bare Beer <1% <i>Matakana</i>	10
Sawmill Homegrown Lager 4% <i>Matakana</i>	12	8 Wired Hippy Berliner Sour 4% <i>Warkworth</i>	12
Urbanaut Roxbury Hazy IPA 6% <i>Auckland</i>	12	Hallertau Granny Smith Apple Cider 5.1% <i>Riverhead</i>	12
Liberty Juice Bro Hazy Pale Ale 5% <i>Helensville</i>	12		

NON ALCOHOLIC DRINKS

NOT SAUVIGNON BLANC	14	Sodas & Tonic	
<i>New Zealand Sauvignon Blanc infused with Lemon Peel, Thyme, Basil & Mint</i>		<i>East Imperial Tonic Water</i>	6
		<i>East Imperial Yuzu Tonic</i>	6
		<i>East Imperial Grapefruit Tonic</i>	6
WATERMELON LEMONADE	14	<i>East Imperial Royal Botanic Tonic</i>	7
<i>Seedlip Aromatic, Lime Juice & Yuzu Lemonade</i>		<i>East Imperial Soda Water</i>	6
		<i>East Imperial Grapefruit Soda</i>	6
VERY CRANBERRY	14	<i>East Imperial Mombusa Ginger Beer</i>	6
<i>Seedlip Grove 42, Cranberry Juice, Orange & Thyme Syrup</i>		<i>East Imperial Thai Dry Ginger Ale</i>	6
		<i>East Imperial Yuzu Lemonade</i>	6
Homegrown Juice	6	<i>Coca Cola</i>	6
<i>Orange, Apple, Grapefruit, Pineapple, Cranberry</i>		<i>Coca Cola Diet</i>	6
Homegrown Smoothie	8	Seedlip	13
<i>Berry Anti-ox</i>		<i>Spice 94</i>	
<i>New Zealand Feijoa and Raw Apple</i>		<i>Garden 108</i>	
<i>Immunity Fruit and Vegetable</i>		<i>Grove 42</i>	
Antipodes Water	500ml / 11		
<i>Still / Sparkling</i>	6 / 12		