### menu entrees

chicken liver partait fig relish, walnut toast	\$18.5O
míke's beírloom tomatoes gazpacho, whipped goat's curd, olives, basil, grilled sourdough	\$18.5O
crab cakes waikanae crab, sriracha mayonnaise	\$19.00
prawn damplings coriander, baby leeks, ginger, tamari beurre blanc	\$21.00
CRÍSP SWEETBREADS vadouvin spiced apple, kohehe	\$21.00
gínger and star aníse cared dack grilled pineapple salsa, orange caramel	\$21.50
maíns	
bot smokeð salmon Vietnamese slaw, toasted sesame, lime-chilli dressing, squid	\$35.00
bawkes bay lamb ramp escalivada, rosemary panisse, tomato-olive jus	\$38.00
char-grilleð flat íron steak chimmichurri, potato-chorizo croquette, red wine jus	\$39.50
omminentari, perare energe erequerie, rea mine jue	,
mashroom fricassee buckwheat galette, summer vegetable quinoa, sweetcorn emulsion	\$32.00

## síðes

sautéed broccolíní and beans garlic, lemon zest, olive oil	\$12.00	
ROCKY bay salad baby green leaves and fresh herbs with sherry olive oil vinaigrette	\$12.00	
baby gem lettuce fried white anchovies, parmesan-lemon-garlic dressing	\$12.00	
potatoes lyonaísse crisp pan roasted potatoes, herbs, onions	\$12.00	
sourdough with matiatia grove olive oil	\$8.00 \$12.00	
desserts		
mascarpone vanilla cheesecake caramelised peach, raspberry sorbet	\$18.50	
bazelnat macaron chocolate mousse, praline, orange sorbet	\$18.50	
sago coconat padding tropical fruits, lime confit, mango sorbet	<b>\$18.50</b>	
cheese		
chet's selection with patrick's lavash /per 50g serving	\$15.00	
port		
dow's late bottled vintage port 2006	gls \$11 btl \$90	

# for children @ te mota

#### mains \$14

pan roasteð salmon

chargrilled 'minate' steak

grilled cheese & ham sandwich all children's meals served with salad and crisp roasted potatoes

desserts \$7.00

a changing selection of ice-cream and chef's treats

### drípks

oar free water is waibeke pataral filtered fresh and delicious

we have a range of phoenix jaices \$5