



Our menu changes regularly to reflect seasonal produce.  
We try to use homegrown or local suppliers where possible.  
From our paddock to your plate.



## To start with

**Garlic Bread** Wood fired confit garlic, parmesan and herb pizza bread **\$10**

**Bread of the day** Handmade artisan bread with marinated olives, pistachio dukkah & Whangape Grove EVOO **\$12**

### Sharing Platter **\$36**

**Chef's choice's of 3 seasonal tasters:**

House cured and smoked salmon with a smoked fish & fraiche rilette and Bistro Pickled Cauliflower

and

Cured pork tenderloin with honey truffled labneh and house made Kimchi

and

Roasted portobello mushroom stuffed with butternut & goat's cheese with a carrot & currant salad, Bistro Beetroot Chutney & Kahurangi blue cheese

## Mains

**Pasta of the day** Our housemade pasta served with fresh seasonal ingredients from the garden **\$32**

**Pork** House smoked baby back ribs with epic BBQ sauce, fragrant garden slaw dressed in honey & cashew vinaigrette with pickled papaya and a habenero mustard aioli **\$38**

**Chicken Salad** Housemade kimchi spiced wood fired chicken breast with beetroot chutney, walnut praline, golden raisin, Persian feta, fragrant slaw & garden mixed salad with poached seasonal fruit **\$28**

**Fish** Catch of the day served with a fragrant herb, mungbean, mustard leaf, snowpea tendrils, sugar snap & cherry tomato salad dressed in nahm jim vinaigrette with chargrilled shallot, chilli, lime & sea salt pineapple and a mango & vanilla bean emulsion, Zany Zeus ricotta, preserved lemon and dill **market price**

**Vegetarian** A butternut & goat's cheese stuffed Portobello mushroom served on a three grain, tomato kasundi & vegetable pilaf with a charred broccoli, cauliflower, feta & almond salad **\$30**

**Calamari Salad** Crispy calamari with candied cashews, garden leaves, mung beans, fragrant herbs, cherry tomatoes, edamame beans a nahm jim dressing and chilli caramel **\$28**

**We can alter our dishes to suit dietary requirements, please advise your wait staff**

**Seafood** Daily catch & shrimps with house smoked salmon, white anchovies, a caper & parsley gremolata **\$26**

**Brad's tip: Try with our house made chilli sambal!**

**Meat Lovers** Local salami, rindless streaky bacon and confit pork belly with onion jam, garden green capsicum & jus **\$26**

**Vego** Swiss brown mushrooms, char grilled broccoli, red onion, olives, feta and a tomato kasundi base **\$24**

**Margherita** Tomatoes, mozzarella, garden basil and Bistro Tomato sauce on a confit garlic & herb base **\$23**

**Chicken** Marinated chicken breast with Bistro BBQ Sauce, red onion, olives, pickled jalapenos & sundried tomatoes **\$25**

**Lamb** Spiced lamb mince ragu with mozzarella on tomato sugo base with ricotta and homegrown spinach **\$26**

**Gluten Free Bases available - \$3**

Looking for an extra kick on your pizza?



Try our house-made chilli sambal! **\$3**

## Sides

Hand cut & slow roasted chunky chips tossed in sea salt with homemade garlic aioli **\$8**

Kitchen garden salad with housemade white balsamic & cashew dressing topped with parmesan **\$8**

Seasonal vegetables of the day **\$8**

## Desserts

**Tutti Frutti** Tangelo and Almond cake with Filipino inspired sweet custard topped with vanilla bean ice-cream, house made coconut & walnut granola and citrus spiced poached pear **\$14**

**Cheesy Smile** Citrus & white chocolate cheesecake made with goats cheese and mascarpone on a pistachio & pecan crust with an orange & vanilla bean glaze served with Thomas's sorbet and a honey sable **\$14**

**Chocoholic** Belgian chocolate molten cake, decadent pistachio, walnut & dark chocolate brownie & white chocolate mousse with carrot, cardamom & orange emulsion **\$14**

**Cheeseboard for 2** Over The Moon Double Delight Brie, Smoked Dutch Gouda and Kahurangi Blue, served with housemade Bistro Beetroot Chutney, Bistro Seasonal Pickle and apple **\$28**