



**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 Crispy skinned pork belly, 7 day cured pork tenderloin with a butternut pumpkin and Zany Zeus ricotta arancini, sweet winter slaw, roasted cashews, feijoa chutney and a grapefruit & pineapple emulsion **\$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 Romesco sauce, green bean and vegetable escabeche, and agria, parsnip, confit garlic and lemon whip with a white anchovy, preserved lemon & herb butter **market price**

Vegetarian A butternut & goat's cheese stuffed Portobello mushroom served with zucchini, leek, feta & quinoa fritters with wasabi & honey ricotta, chargrilled courgette, pickled Jerusalem artichoke, cherry tomatoes, currants, fresh figs and maple roasted almonds and seeds **\$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 Kowhai 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 Kowhai 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**