



SMALL PLATES

Garlic bread , garlic butter, fresh herbs (v)	14
House made soup , bread roll and butter	17
Crispy pickled cauliflower , fried curry leaves, togarashi, curried sauce (vg)	18
Confit duck leg , green papaya salad, chili, hosin, plum sauce	22
Seared scallop , carrot and ginger puree, miso emulsion, lump fish caviar (gf)	22

LARGER PLATES

Beer battered fish fillets , chunky fries, tartare sauce, coleslaw	30
Wairakei beef burger , purple kumara mash, garlic bok choy, gremolata (gf, df)	30
Cauliflower steak , kawakawa, watercress and spinach puree, pumpkin gnocchi, onion jus	29
Waitoa chicken breast , watercress and spinach puree, pumpkin gnocchi, onion jus	38
Braised lamb shank , purple kumara mash, garlic bok choy, gremolata	38
Taupo lamb rump , pea puree, broccolini, glazed carrots, mint jus (gf, df)	39
Pan seared Regal salmon , creamy mashed potatoes, olive and caper caponata, verde salsa	38
Savannah eye fillet , mushroom puree, buttered carrots, wild mushrooms, black garlic butter, red wine jus (gf)	42



SIDES

Green salad , with house-made dressing (df, gf)	9
Chunky fries , roast garlic aioli (gf)	9
Fresh market greens , herb butter, toasted almonds (gf, df on request)	9
Creamy mashed potato	9

TO FINISH

Over The Moon cheese board , selection of 3 cheeses, cracker bread, honeycomb, fresh fruit (v)	24
Coconut ricotta custard , raspberry sorbet, flourless brownie, lemongrass Chantilly, polenta crumble	17
Mango bliss , mango, polenta crumb, white chocolate mousse, lychee marshmallow	17
Apple and blueberry crumble , vanilla ice-cream, thyme anglaise (gf)	17