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Warmed mixed olives 7

Shelly Bay Baker focaccia 4ea

Two eggs fried with gremolata on sourdough toast / add bacon 14.5/23.5

Wood fired shakshuka, two eggs, tomato, peppers, nduja oil, focaccia 27

Wood fired sourdough breads

- Green lip mussels, albacore, Napoli tomatoes, cipriani 25

- Wood fired peach, pancetta, stracciatella, balsamic, basil 24

- Ratatouille, pinenuts, smoked tofu, basil 24

- Brunch pizza, champagne ham, dijon, caramelised onion, gruyere, two fried eggs 27

Smashed cucumber salad, zucchini, wasabi cream, furikake, mint 23

Mangarua fig salad, candied walnuts, feta, radicchio, sesame & honey dressing 23

Baby cos, buttermilk dressing, pumpkin seeds 13

Wood fired agria potatoes, parmesan, rosemary, smoked paprika 12

Roasted porchetta sandwich, kohlrabi slaw, miso, citrus chilli dressing 26

Wild rice risotto, creamed corn, spring onion, parmesan crisp 30

Eggplant parmigiana, cashew, kūmara bechamel, basil 32

Pan roasted market fish, dashi braised potato & leek, chives, miso dressing 32

Greenstone Creek sirloin 250g, watercress, lentils, miso, chilli butter 45

AND FINALLY

Dark chocolate mousse, sesame brittle, berries 14

Yoghurt pannacotta, wood fired plums 14

Ice cream **or** sorbet 5 per scoop

DineAid

For the month of March we will be offering the option of a \$3 donation to DineAid.

Every DineAid cent will go directly towards supporting Kiwis experiencing hardship in all regions

Dishes arrive from the kitchen when ready. We kindly ask one bill per table.

Loretta loves cash and debit cards. If you would prefer to use contactless or credit card payments, a 2.5% surcharge applies to cover fees. A 15% surcharge applies on public holidays.