

THE DECK

MARINATED OLIVES Citrus, garlic, chilli, thyme — 9

HANDCUT CHIPS Chipotle mayonnaise — 10

OYSTERS

TE MATUKU

Waiheke Island — 5.5

TE KOUMA

Coromandel — 5.5

Shallot vinaigrette, lemon / Truffle soy, chives

TREVALLY CEVICHE

Cucumber, avocado, radish, red chilli, orange, lime — 19

PANHEAD BATTERED OYSTERS

Lemon wasabi mayonnaise ½ doz — 32

TREVALLY CEVICHE

Cucumber, radish, red chilli, orange, lime, avocado — 19

SOUTH ISLAND OCTOPUS

Potato, smoked mayonnaise, seaweed butter, chilli, spinach — 22

MARKET FISH & CHIPS

Grilled or Panhead battered, tartar sauce, lemon — 25

BUTTERMILK FRIED CHICKEN Pickles, chipotle sauce — 18

SEAFOOD PLATTER (For two)

Natural oysters, pilsner battered oysters, banana prawns, trevally ceviche,
kingfish crudo, seared tuna — 59

CHARCUTERIE BOARD (For two)

Selection of cured meats, pickles, tomatoes, mozzarella, sourdough — 45