

Main Courses

Tuna	\$28.00
Fresh, line caught tuna on coconut braised rukau. Topped with gremolata. <i>Served medium rare.</i>	
Broadbill	\$28.00
Crusted with parmesan and herbs. Served on a root vegetable whip & topped with roast garlic aioli.	
Mahi Mahi	\$28.00
Grilled fillet of Mahi Mahi on a kumara rosti. Finished with citrus hollandaise.	
Flametree King Prawns	\$31.00
One dozen prawns poached in a lemongrass and ginger broth. Served on a coconut risotto. Accompanied by our own chilli-mayo.	
Coconut Chicken	\$28.00
Coconut crusted chicken breast. Served on a coriander potato mash with coconut and lime sauce.	
Braised Pork Belly	\$29.00
Slow cooked pork belly with a soft soy glaze. Served on roasted kumara, with star fruit, chilli and chorizo sausage ragout.	
Ribeye Steak	\$33.50
Prime New Zealand beef, wrapped in streaky bacon and cooked to your liking. Served on garlic potato mash. Finished with rich red wine gravy.	
Vegetable Tart	\$25.00
Honey roasted seasonal vegetable tart topped with herb crusted feta.	

Side Dishes

Side Salad	\$5.00
With citrus vinaigrette, paw paw, or blue cheese dressing.	
Vegetables	\$5.00
Fresh steamed vegetables.	
Fries	\$6.00
With roast garlic aioli.	