

MARKETPLACE MENU

OUR MARKET SIGNATURES

FAMILY STYLE ROAST | 84.0

Slow roast lamb shoulder and roasted seasonal vegetables served with red wine jus

(Serves 2-4 people)

WAKANUI BEEF CHEEK | 37.0

Spiced Wakanui beef cheek with creamy polenta, and carrot coriander salad

TRUST THE CHEF | 75.0

Chef's sharing-style 4-course selection, designed to showcase the best of our seasonal local produce and sweet treats

(Minimum of 2 people)

TO START AND SHARE

House baked cob loaf with pink peppercorn butter 11.0

ENTRÉE

BUTCHER

Venison salami, fennel, watercress, quinoa parmesan crisp, and black olive dressing 18.5

Market rilette with chutney, pickles, and toasted bread 18.5

FISHMONGER

Celeriac seafood chowder with mussels, market fish, and grilled cornbread 18.0

Crispy cajun calamari with cabbage slaw and avocado ranch 18.5

VEGGIE PATCH

Maple roasted pumpkin with cannellini beans, fried kale, and pepita dukkah 16.5

Silverbeet and parsnip risotto with parsley oil and toasted almond 17.0

Sides

Green vegetables with Robinson's Bay olive oil 10.5

Fries with aioli 10.0

Garden salad 10.0

Sprouts with pepita 10.0

Dauphinoise potatoes 11.5

MAINS

BUTCHER

Chicken supreme with sumac roasted carrots, chickpeas, feta cream, and preserved lemon 36.0

Pork belly with kumara parmesan gnocchi, apple, and savoy cabbage 38.0

Ribeye 250g with fries, fennel salad, and your choice of sauce 42.5

Eye fillet 200g with dauphinoise potato, fennel salad, and your choice of sauce 47.0

Sauces

Red wine jus | Chimichurri | Peppercorn

FISHMONGER

Panko-crusted catch of the day with fries, garden salad, and lemon aioli 30.0

Pan-roasted Akaroa salmon with sesame crushed kumara, bok choy, and ginger scallion sauce 34.0

VEGGIE PATCH

Roasted mushroom and sundried tomato ravioli with cauliflower cream and chimichurri 28.5

Moroccan tofu with creamy polenta, roasted Brussel sprouts, and sunflower seed salad 27.5

Sourced within 100km of our kitchen