

# MARKETPLACE MENU

## OUR MARKET SIGNATURES

### FAMILY STYLE ROAST | 86.0

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

(Serves 2-4 people)

### WAKANUI BEEF CHEEK | 42.5

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

### TRUST THE CHEF | 80.0pp

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 13.0

## ENTRÉE

### BUTCHER

Venison salami, pickled rhubarb, watercress, quinoa crisp, and pomegranate dressing 21.5

House made pork rilette with house chutney, pickled vegetables, and toasted breads 21.5

### FISHMONGER

Saffron seafood chowder with mussels, market fish, and grilled cornbread 23.0

Fennel calamari, watermelon, olive and cucumber salad with garlic chive dressing 21.5

### VEGGIE PATCH

Rosemary marinated beetroot with hummus, crispy kale, and pepita dukkah 19.5

Broccoli risotto with feta and almond crisp 20.0

## Sides

Green vegetables with Robinson's Bay garlic olive oil 12.0

Fries with aioli 12.0

Garden salad 12.0

Sourced within 100km of our kitchen

## MAINS

### BUTCHER

Chicken supreme with parsnip and du Puy lentil ragout, and carrot puree 40.5

Pork belly with a warm potato salad, cranberry and sage chutney 40.5

Ribeye 250g with fries, fennel and pickled red onion salad, and your choice of sauce 45.5

Eye fillet 200g, fennel and pickled red onion salad, dauphinoise potato, and your choice of sauce 51.0

## Sauces

Red wine jus | Chimichurri | Peppercorn

### FISHMONGER

Panko-crusted catch of the day with fries, garden salad, and lemon aioli 33.5

Pan-roasted Akaroa salmon with sesame crushed kumara, bok choy, and ginger scallion sauce 37.5

### VEGGIE PATCH

Roasted mushroom and sundried tomato ravioli, with creamy leek and pumpkin puree and chimichurri 31.5

Fried cauliflower with greens, creamy polenta, and tomato and preserved lemon dressing 29.5