



BAR MENU

Warmed marinated mammoth olives, shaved parmesan 15

Crispy fried spuds, truffle, parmesan 14

Heirloom tomato bruschetta, balsamic, basil pesto 16

Oysters 1/2 doz, au natural w mignonette MP

Thick cut tallow fries, aioli, ketchup 14

Fish tacos, battered gurnard, pico de gallo, avocado crema 20

Buttermilk fried chicken, maple, pickles, chipotle aioli 21

Double wagyu bacon cheese burger, bacon mayo, McClure's pickles, american mustard, smoked cheddar 25

Crumbed chicken burger, free range chicken breast, iceberg, swiss cheese, sesame mayo 22

Veggie burger, kumara hash, pickled red onion, truffle fried egg, smoked cheddar 22

Add- fries 5 | green salad 6 | gluten & dairy free bun 4

300g grass fed Angus scotch ribeye, béarnaise, petite salad, beef tallow fries 49

Summer salad, cos lettuce, avocado dressing, charred corn, watermelon, feta, almonds 24

Add- grilled chicken breast 5 | hot smoked salmon 10 | thick cut bacon 5

Mary's charcuterie board, locally made salami, bier sticks, smoked venison with pickles, olives, chutney, foccacia 55

Mary's cheeseboard, whitestone brie, totara tasty aged cheddar, windsor blue, rooftop honey, quince paste, wafers 75



DESSERTS

Duo of New Zealand made cheeses, wafers, walnut loaf, chutney & quince paste 28

Citrus semifreddo, yuzu curd, blood orange, yoghurt ganache, crystalised lemon 19

Strawberry & rhubarb crumble, traditional English crumble served w ice cream & crème anglaise 18

Classic kiwi ice cream sundae, traditional accompaniments served complete w cherry on top 17

Your choice of

Chocolate fudge | strawberry compote | salted caramel

COFFEE

White coffee 6.5

Flat white, latte, cappuccino, mochaccino

Black coffee 6

Espresso, americano, long black

Tea 6

English breakfast, earl grey, mint, green, lemon & ginger

Hot chocolate / Chai 6.5

Extras 0.5

Alternate milks -soy | almond | oat | coconut

Flavourings - vanilla | hazelnut | caramel

Large | decaf
