

RESTAURANT & BAR

eighteen fifteen

SAM'S SOURDOUGH BAGUETTE with cultured butter	6.
SEAFOOD CHOWDER fresh fish, mussels, clams, and prawn	22. (GF)
LINGUINE PASTA broccolini, lemon, chili oil, rocket and parmesan	18. (VE avail)
HOT SMOKED MT COOK ALPINE SALMON cucumber pickles, coastal greens, salmon caviar, yuzu mayo	23. (DF, GF)
CALAMARI DUMPLINGS pickled vegetables & wasabi mayo	22. (DF)
SMOKED WAREHOU NICOISE green beans, olives, tomato, soft egg, basil aioli	24. (DF,GF)
CHICKEN CAESAR SALAD cos, bacon, croutons, parmesan, anchovy dressing	22.
MUSHROOM RISOTTO baby turnips, white truffle oil, rocket and parmesan	24. (GF, VE avail)
PORK BELLY TWICE COOKED watercress, truffled apple, squid, miso sauce	28. (GF,DF)
ROAST SNAPPER lemon thyme crusted, olive oil roast gold baby pots, taramosalata, tomato vinaigrette	28. (DF,GF avail)
SILVER FERN FARMS BEEF TENDERLOIN herbed fries, broccolini and bearnaise	32. (GF)

SIDES

Broccolini, feta and almonds	10.
Provencal Shoestring fries w espellette mayo	10.
Green Salad w vine ripe tomato, avocado & sherry vinaigrette	10.