

SMALL PLATES

Fried feta, truffle honey, thyme	V	\$12
Mushroom pâté, earl grey and brandy jelly, tomato bread	GO GF	\$13
Shiitake and daikon fritters, curried jackfruit, coconut yoghurt	GF DF	\$14
Roast bone marrow, beef tartare, red onion, salted egg yolk	GF DF	\$16
BBQ prawns, corn bread, basil, sweet corn, pepper		\$18
Grilled chicken thigh, spiced peanut, Nasi Impit, pickles	GF DF	\$18
Beetroot and orange tartlet, Massimo's Stracciatella, chilli, coriander	V	\$18
Tarakihi soufflé, caviar cream, dill		\$18

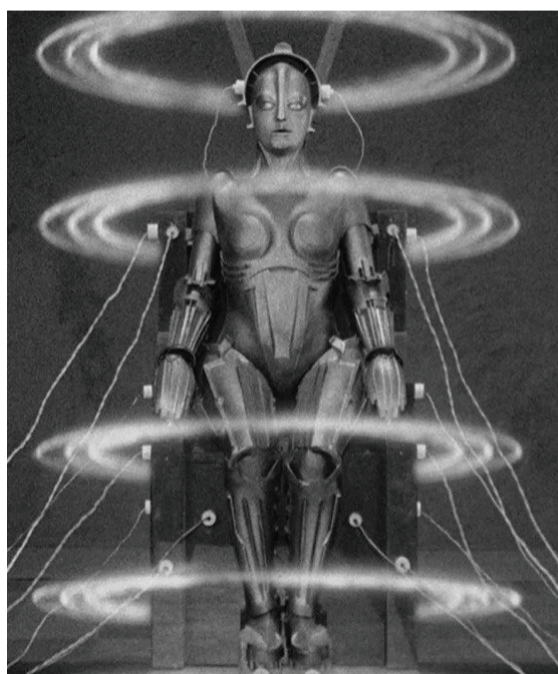
LARGE PLATES

Line caught fish, parsnip, chorizo, flageolet beans, squid ink tuille	GO DO	\$32
Roast mushroom, fried celeriac, watercress, smoked cashew and tomato gravy	GF DF	\$26
Slow cooked pork shoulder sandwich, pimento cheese, crispy onion, stone fruit relish, curly fries		\$26
Venison Wellington, wild mushroom duxelle, prosciutto, creamed spinach, juniper jus	DO	\$36
Brined brisket, baby leek, gratin, tuna aioli, spiced consommé	GF	\$32

SHARING PLATES

AUTUMN FEAST FOR TWO A decadent three-course indulgence to share and delight in, consisting of	\$98
ENTREE PLATTER Chef's selection to begin the Feast	
MAINS TO SHARE A platter of mains and sides <i>Available as a stand-alone course for two to share, \$65</i>	
DESSERT PLATTER Sweet treats to finish <i>Available as a platter for two to share, \$36</i>	

The full Feast for Two is to be ordered before 8.30pm and is unavailable to tables of greater than six persons



PENINSULA PLATTER FOR TWO OR THREE
Head chef Nic Spicer's selection of tasters showcasing our most popular dishes, served over three tiers - the perfect pre-theatre option to share

Please ask your server for today's selection

\$48 for two | \$73 for three

SIDES

Fries, tomato sauce, mayonnaise	V GF DF	\$8
Polenta chips, smoked tomato, creole cream	V	\$10
Roast potatoes, hollandaise	V DO	\$10.5
Baby leaf salad, toasted seeds, pickled vegetables	GF DF	\$8.5
Mushroom arancini, red wine gastrique, kawakawa aioli	V	\$12
Grilled vegetables, olive butter	V GF	\$10.5

KIDS 12 & UNDER \$11.5 & INC. COMPLIMENTARY JUICE

- Butter chicken taco with fries and salad
- Fish bites with fries and salad
- Cheese and tomato pizza V
- Add an ice cream sundae with chocolate sauce for \$5

DESSERT

MALTED DOUGHNUTS with cocoa ice cream and plum	V	\$13
PAVLOVA with kiwi, hazelnut and raspberry	GF	\$12
MOLTEN CHOCOLATE PUDDING with wildberry sorbet	V	\$13
VEGAN CRÈME BRÛLÉE banana, rum and macadamia with coconut ice cream	GF	\$12

Please inform us of any allergies or dietary requirements etc

- Gluten Free GF
- Dairy Free DF
- Vegetarian V
- Vegan
- Gluten Free option GO
- Dairy Free option DO
- Vegetarian option VO