



WAIHEKE ISLAND EASTERN TOUR

Choose a starter and a main with one glass of wine

STARTERS *Choose one each*

GILDA

Olive, Ortiz anchovy, pickled guindilla pepper, olive oil

HOUSE SOURDOUGH (V)

Man O' War extra virgin olive oil, aged balsamic + Elaia salata + Smoked eggplant

SARDINES

Smoky tomato, house made sourdough

ROASTED BEETROOT

Stracciatella, walnut, basil, olive oil

MAINS *Choose one each*

LAMB RUMP CAP

Freekeh, parsley labneh, tahini, jus, dukkah

MARKET FISH

Braised fennel, preserved lemon, olives, herb oil

SMOKED BRAISED EGGPLANT (V)

Sorghum glaze, cashew garlic sauce, pine nuts, za'atar, greens

WINES *Choose one each*

SIDEWINDER SAUVIGNON BLANC 2024

Passionfruit, lime cordial, fresh herbs

EXILED PINOT GRIS 2025

Mandarin, honeysuckle, stone fruit

VALHALLA CHARDONNAY 2024

Green stone fruit, grilled peach, orchard blossom

IRONCLAD BORDEAUX BLEND 2024

Dark black and red berry fruits, smoke, spice

DREADNOUGHT SYRAH 2023

Dark fruits, smoky edges, charred herbs

SWIFTSURE SAUVIGNON BLANC MARLBOROUGH 2024

Tropical fruits, grilled lime, fresh herbs

SWIFTSURE PINOT NOIR BANNOCKBURN 2023

Berries, smoke and a touch of umami

V - VEGETARIAN, VG - VEGAN, DF - DAIRY FREE, NGA - NO GLUTEN ADDED

We take all efforts to accommodate your dietary needs; however, due to the nature of our kitchen and cross-contact, we cannot guarantee any menu item is completely free of allergens. Please inform our staff if you have dietary requirements; many dishes can be modified to suit dietary requirements. Please note, our menus are subject to change based on seasonality and the availability of local ingredients.