



TERRACE TAVERN

BRUNCH

- AVOCADO FETA ON RYE *radish, soft poached organic egg, dukkah* VV*, D*, G* | **18**
- BREAKFAST TACOS *smoked eggplant, crème fraiche, fried organic eggs, charred lime, coriander* V, D*, G* | **19**
- GRANOLA *mixed nut and grain, coconut yoghurt, seasonal fruit* VV | **18**
- KIMCHI SCRAMBLED ORGANIC EGGS *on toast, sautéed kale, sesame dressing* V, D*, G* | **20**
- add* WAGYU BACON | **8**
- add* SALMON | **8**

SMALL PLATES

- OYSTERS | **6 or 12 MP** *fennel and shallot vinegar* D, G
tempura D
natural D, G
- FERMENTED POTATO FLAT BREAD *housemade buffalo ricotta and herbs* V, VV* | **13**
- WAITAHA WAGYU BEEF TARTARE *organic egg yolk, radish, bread* D, G* | **26**
- WAIRIRI STRETCHED MOZZARELLA *fermented tomato, chilli, lemon and basil, toasted baguette* V, G* | **18**
- CHICKEN LARB *cos lettuce, toasted rice* D, G | **17**
- ‘GRAVITY’ FISH CRUDO *fresh line caught fish, citrus oil, salsa, fried capers – the big Don’s recipe* D, G | **MP**

MEDIUM PLATES

- CRISPY PORK SALAD *kimchi, avocado and sesame dressing* D, G | **22**
- ROASTED CAULIFLOWER SALAD *pearl barley, orange, almonds, coriander, pomegranate molasses* VV, D, G* | **18**
- WARM SALAD OF MISO EGGPLANT *kale, puffed black rice, cucumber, crisp lettuce* VV, D, G | **22**
- PICKLED BEETROOT *hummus, feta and fermented potato flat bread* V, VV*, D*, G* | **22**
- add* SPICED WAGYU BEEF MINCE D*, G* | **6**
- CLOUDY BAY CLAMS *roast tomato, chorizo and parsley, garlic bread* D*, G | **34**
- WAGYU PASTRAMI SANDWICH *Swiss cheese, sauerkraut on rye* D* | **19**
- STEAMED MUSSELS *white wine, shallots, parsley, garlic bread* D*, G* | **23**

LARGE PLATES

- CRAYFISH ROLL *poached crayfish tail, prawns, pickled cucumber, crayfish mayo, watercress, milk bread roll, crisps* | **32**
- LINE CAUGHT WHITE FISH *caramelized fennel, kelp cream, cashew and celery* G | **MP**
- CHARGRILLED WHOLE FLAT FISH *brown butter, capers, parsley* G | **MP**
- ZUCCHINI LEMON SPAGHETTI *garlic, chilli, parmesan, rocket* V*, D* | **23**
- add* PRAWNS | **9**
- BBQ STONYHURST LAMB *slow roasted carrots, feta, almonds, pickled currants* G | **39**
- DRY AGED WAITAHA WAGYU BEEF *chargrilled, mushroom and nasturtium (selections of cuts changes daily)* D*, G | **MP**

SIDES

- GARDEN SALAD *lightly dressed fresh leaves, herbs and flowers* VV, D, G | **10**
- CORN ON THE COB *fermented chilli butter, pickled shallots* V, D*, G | **9**
- BBQ BROCCOLI *sesame and mesclun* VV, D, G | **9**
- NEW POTATOES *chives, crème fraiche* V, VV*, G | **10**
- SKINNY FRIES *with aioli* V, VV*, D*, G* | **9**

TERRACE TAVERN FAVOURITES

- TT TRUFFLE LOADED FRIES V, G | **12**
- FREE RANGE CHICKEN WINGS *buffalo sauce, ranch dressing* G | **6 for 15, 12 for 24**
- TT SEAFOOD CHOWDER WITH TOASTED BREAD G* | **20**
- FISH AND CHIPS *Dux lager beer batter, cos salad* D* | **29**
- DRY AGED WAITAHA WAGYU BURGER *sweet pickles, mustard, onions and parmesan chips* D* | **26**

PROUDLY PART OF THE DUX GROUP



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