

THE LANDING

to start

green olives	3
adam & eve's sourdough bread and butter	4

smalls

spinach & parmesan set cream, walnut bread	6
beetroot gnocchi, whipped goats cheese cream, pickled beetroot	13/22
confit chicken leg rillettes, sumac foam, crispy leeks	14
prosciutto croquettes, roast garlic foam, pickled fennel	15
confit salmon, avocado cream, cherry tomatoes, radishes	16
button mushroom ravioli, burnt butter custard, confit onion	15

biggs

seared squid, cumin flat bread, roasted eggplant, white bean & black garlic hummus	25
roasted polenta, charred cauliflower, olive mayonnaise, vegetable jus	24
slow cooked pork jowl, hot & sour broth, rice noodles	26
monkfish, parmesan arancini, tomato curd	26
57 degree beef shoulder tender, egg noodle green curry, coriander	31

sides

smoked potato mash	8	sauerkraut, granola	8
greens, herbed butter	8	mesclun, parmesan, almonds, sherry vinegar	8

desserts

the landing solero; frozen vanilla mousse, mango jelly, almond biscuit, orange glaze, candied orange	15
chocolate & chilli semifreddo, tonka bean & frangelico crème anglaise, caramelized hazelnuts	15
dessert of the day – we'll let you know	

petit fours

chocolate truffle	2
today's sorbet	5

summer

brunch

potato & rosemary rosti, asparagus, burned butter
hollandaise, poached eggs 18

- *add streaky bacon or salmon* 24

black pudding scotch egg, smoked mash, toasted
sourdough 18

sweet potato pancakes, cider poached pear,
almonds, marscapone 16

- *add streaky bacon* 22

pan fried monkfish, hot n sour broth, soft boiled egg,
egg noodles 19

Waitoa free range chicken liver parfait,
bone marrow toast, onion jam 16

Iceberg & cherry tomato salad, avocado puree, radish 16

- *add buttermilk & sumac fried chicken or haloumi* 22

seared squid, cumin flat bread, white bean and
black garlic hummus, roasted eggplant 21

THE LANDING

add

2 eggs 5

salmon 6

adam & eve's sourdough, salted butter 4

rocket, parmesan, almonds, sherry vinegar 8

haloumi 7

desserts

the landing solero; frozen vanilla mousse, mango jelly,
almond biscuit, orange glaze, candied orange 15

chocolate and chilli semifreddo, tonka bean & frangelico
crème anglaise, caramelized hazelnuts 15

petit fours

salted caramel toffee 2

chocolate truffle 2

today's sorbet 5

TAPAS

**Roasted prosciutto croquettes, roast
garlic foam**

**Spinach and parmesan panna cotta,
walnut bread**

**Confit chicken rillette, whipped sumac
cream**

Parmesan arancini, tomato curd

Crispy polenta, olive mayo

ALL \$10

Available 4pm – 6pm

THURS / FRI / SAT

\$5 ASAHI & \$30 selected bottles of wine