

TO START

BREADS & DIPS ^{V-DF-VGA}	\$15.50
olive oil, pesto, red pepper hummus	
SOURDOUGH PIZZA FLAT BREAD ^{V-DF}	\$13.50
olive oil, rosemary, sea salt	
PORK RILLETTE ^{DF-GF}	\$19.50
cornichons, crostini	
TUNA CEVICHE ^{DF-GF}	\$25.50
chilli, lime, sesame, shiso, pickled shallot and watercress	
KARAAGE CHICKEN	\$20.50
served with wasabi mayo	
KOREAN FRIED CHICKEN ^{DF}	\$21.00
served with gochujang, honey, soy and sesame	
JAPANESE PORK RIBS ^{DF}	\$24.50
soy sauce, sesame, chilli, spring onion and ginger dressing	
SHICHIMI FRIED SQUID	\$22.50
chilli soy vinegar dipping sauce	
HOI SIN & HONEY CRISPY PORK BELLY ^{DF-GF}	\$22.50
mung bean, spring onion, carrot	
PRAWN COCKTAIL	\$24.50
cucumber, avocado, pink grapefruit, tobiko	

THE GOOD HOME GRAZING PLATTER \$69.00

selection of finest imported Italian Prosciutto, Coppa, Mortadella and Salamis, house made Pork Rillettes, cheeses, olives, fresh ciabatta and extra virgin olive oil

SALADS

CAESAR SALAD	\$26.50
crisp crunchetta lettuce, pancetta , croutons, parmesan shavings and anchovy fillets topped with poached egg	
COUS COUS SALAD ^V	\$26.50
pearl couscous, roasted butternut and peppers, feta, basil and dressing	
BURRATA ^{V-GF}	\$29.50
Fresh handmade creamy centered mozzarella, Curious cropper tomato, rocket, basil, balsamic, grilled ciabatta <i>Add prosciutto</i>	<i>+\$8.50</i>

MAINS

250GM ANGUS SCOTCH ^{GF}	\$53.00
broccolini, baby carrots, glazed shallot, bearnaise	
STEAK FRITES ^{SERVED MEDIUM RARE}	\$33.50
200g bavette steak, fries, Café de Paris butter	
1KG GREEN LIP MUSSELS ^{GF}	\$36.50
cooked in white wine and cream, shallots, garlic, parsley served with fries	
VEAL HOLSTEIN	\$33.50
butter, capers, lemon, anchovy, parsley, fried egg served with fries	
LAMB KOFTA	\$31.50
pita, fattoush, cucumber mint yogurt	
FETTUCINE CON GAMBERI	\$32.50
king prawn, chorizo, cherry tomato, olive oil, basil	
FETTUCINE MELANZANE ^{GF}	\$28.90
ratatouille, Parmesan, olive oil, basil	
FISH & CHIPS	\$31.00
sustainably caught beer battered fish with fries and tartare sauce	
CONFIT DUCK ^{DF}	\$39.50
Toulouse sausage & white bean cassoulet, panko & parsley crust	
BUTTER CHICKEN	\$28.50
fragrant rice, roti	

SIDES

FRIES ^{V-DF-GF}	\$14.00
served with aioli	
KUMARA FRIES ^{V-DF-GF}	\$14.00
Dargaville grown and produced	
GRATIN POTATO DAUPHINOISE ^{V-GF}	\$16.00
gruyere, parmesan	
ROCKET & PARMESAN ^{V-DF-GF}	\$13.50
olive oil, balsamic	
HOUSE SALAD ^{V-DF-GF}	\$13.50
Dijon tarragon vinaigrette	
ICEBERG WEDGE ^{GF}	\$15.50
crispy pancetta, shallots, tomato, ranch dressing	
BROCCOLINI	\$15.50
baby carrots, glazed shallot, garlic and anchovy dressing, grilled almonds	

^V VEGETARIAN ^{NGA} NO GLUTEN ADDED ^{DF} DAIRY FREE

BURGERS

GOOD HOME BURGER ^{VEGETARIAN OPTION AVAILABLE}	\$31.00
char-grilled beef patty, Swiss cheese, tomato, pickles, ketchup, mustard, served with fries	
CHAR SUI PORK BURGER	\$31.00
pickled vegetables, kewpie, served with fries	
MOROCCAN SPICED CHICKEN BURGER	\$31.00
hummus, whipped feta, grilled peppers, rocket, served with fries	

PIZZAS

MARGHERITA ^V	\$27.50
mozzarella, tomato, basil	
CHORIZO	\$31.50
caramelised red onion, mozzarella, olives, peppers, basil	
WAGYU BEEF SHORT RIB	\$32.50
mozzarella, red onion, chilli flakes, parsley	
SMOKED CHICKEN	\$32.50
charred leek, pancetta, mozzarella, pesto	
PROSCIUTTO	\$32.50
shiitake mushrooms, mozzarella, rocket	

All our pizzas are made with slow fermented handmade sourdough base and NZ handmade fresh mozzarella, extra virgin olive oil & Italian tomatoes. GF bases available.

DESSERTS

HARVEY'S LEMON TART ^V	\$18.00
mango sorbet	
TIRAMISU CRÈME BRÛLÉE ^{V-GF}	\$19.00
blackberry compote	
CHOCOLATE BROWNIE ^{V-GF}	\$19.00
vanilla ice cream, berry compote	
TRIO OF SORBETS ^{V-DF-GF}	\$16.50
mango, berry & lemon	

We try our absolute best, but we cannot guarantee that our food will be 100% free from the unintentional presence of allergens.
Please inform your server of any allergies.