

# Specials

## **Te Matuku Oysters Shucked to order**

Half Dozen \$35      Dozen \$60

Natural with mignonette OR

Beer Battered with Japanese mayo

## **Bruschetta of the Day**

Meredith goats cheese, spring asparagus,  
salsa verde \$23

## **Rib Eye Steak**

Prime angus rib eye steak with parmesan, potato  
gratin, seasonal greens, your choice of mushroom or  
garlic and thyme jus \$43

## **Fish of the Day**

Pan seared snapper, sautéed spring vegetables, green  
lipped mussels, spanner crab & lemon beurre blanc  
\$43.5