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| **To Start** |  |
| Liberty Bannock Bread |  |
| * Roasted bell pepper & black garlic butter | 3.50per |
| Pacific Oyster |  |
| * Natural, bloody Mary foam, celery caviar | 6.50each |
| * Tempura, wasabi mayo, yuzu | 7each |

Cheddar puff, whipped chevre, rewarewa honey, hazelnut 5.0each

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| **Small** |  |
| Prawn & paua dumplings, crispy shallot, chilli oil | 20 |
| Grilled octopus, white beans, mint salsa verde, puffed black rice | 29 |
| Trevally ceviche, leche de tigre, taro crisp | 26 |
| Burrata, white olive, honeydew, rhubarb, focaccia | 30 |
| Green asparagus, sheep milk labneh, parmesan | 23 |
| Miso glazed & tempura oyster mushroom, sesame, tamarind | 27 |

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| **Large** |  |
| Wairarapa lamb shank, Tunisian spice, white lentil, pomegranate | 48 |
| Crispy skin tarakihi, fennel, blood orange, salmoriglio dressing | 45 |
| Tandoori charred cauliflower, beets, golden raisins, black lime | 42 |
| Venison flat iron steak, rose harissa, eggplant | 38 |
| Aged scotch fillet, fennel soubise, chimichurri, watercress | 49 |

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| **Sweet** |  |
| Chocolate, sour cherry, coffee | 14 |
| Banana flan, chantilly, chocolate shard | 14 |
| Goats cheese fondue, red wine pears, crackers | 18 |
| Tiramisu macaron | 6 |
| Liberty truffle | 5 |
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# **Can’t decide? Let us take the liberty**

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| **Sparkling** | 150ml / Bottle |
| Terra Serena Prosecco Superiore NV | 14 / 66 |
| Maude Methode Traditionelle NV | 21 / 97 |
| Louis Roederer Champagne NV | 33 / 170 |

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| **White, Rosé** | 100ml / 150ml / Bottle |
| S. Osvaldo Delle Venezie (Pinot Grigio) 2021 | 10 / 13 / 64 |
| Abel Tasman (Chardonnay) 2020 | 14 / 17 / 75 |
| Marc Bredif “Vouvray” (Chenin Blanc) 2022 | 13 / 16 / 74 |
| Peregrine (Sauvignon Blanc) 2023 | 13 / 16 / 72 |
| Carrick Bannockburn (Riesling) 2020 | 12 / 15 / 73 |
| Maior de Mendoza “Fulget” (Albariño) 2020 | 12 / 15 / 73 |
| Peregrine Rosé (Pinot Noir) 2022 | 13 / 16 / 74 |
| Earthkeepers Field Blend (Pinot Gris, Riesling, Gewurztraminer) 2016 | 12 / 15 / 73 |

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| **Red - (Cellar wine & large format on request)** | 100ml / 150ml / Bottle |
| Pala Cannonau di Sardegna “Centosere” (Grenache) 2021 | 11 / 14 / 69 |
| Loop Road (Pinot Noir) 2021 | 14 / 18 / 86 |
| MAU “Basket Case” (Cabernet Franc, Malbec, Merlot) 2019 | 18 / 23 / 98 |
| Ribera del Duero “Cillar” (Tempranillo) 2020 | 16 / 20 / 87 |
| Alfredo Maestro “46 Cepas” (Merlot) 2022 | 17 / 22 / 89 |
| Firriato “Sant’ Agostino” (Nero d’Avola, Syrah) 2016 | 14 / 18 / 86 |

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| **Dessert** | 75ml / Bottle |
| Pegasus Bay Noble Encore Riesling 2017  Dows Port Late Bottled Vintage 2017 | 19 /85  15 / - |

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| **Cocktails** |  |
| Tom Collins – Southward Gin, Mandarin, Lemon, Mint, Soda | 18 |
| Chocolatini – Southward Vodka, Maletti Chocolate Liquer de Cacao, Kahlua, Espresso | 18 |
| Tutti Frutti – Reid & Reid Zesty Lemon Gin, Aperol, Passionfruit, Orange, Lemon, Soda | 18 |
| Watermelon Margarita – Arette Blanco Tequila, Watermelon, Cointreau, Lime, Sugar Rim | 18 |
| North to South – Amaro Montenegro, Italicus Gin Liqueur, Vino Naturale Bitter | 18 |
| Stiggin’s Storm – Plantation Pineapple Rum, Pineapple Juice, Ginger Beer, Bitters, Lime | 18 |
| Irish Maid – Jameson Whiskey, Cucumber, Elderflower, Lemon, Soda | 18 |

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| **Mocktails** |  |

Liberty Lemonade – Cardamom & Lime Syrup, Lemon, Soda 12

Pink Panther – Apple, Soul Sister Kombucha, Strawberry, Lemon, Soda 12

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| **Beer + Cider** |  |
| Bach Brewing “All Day” Hazy IPA – 0% | 12 |
| Yum Yum Yuzu Lager – 4.7% | 13 |
| Liberty Halo Pilsner– 5% | 13 |
| Urbanaut Newtown Hazy PA – 4.8% | 13 |
| Parrotdog Birdseye Hazy IPA – 5.8% | 14 |
| Double Vision Expatriate APA – 5.6% | 13 |