

liberty

To Start

Liberty Focaccia – French onion soup butter (GF loaf also available)	6 each
Oyster	
- Natural, lemon & vermouth vinegar mignonette (gf, df)	6.5each
- Tempura, wasabi mayonnaise (gf, df)	7each
Crisp oyster mushrooms, almond skordalia, raspberry salt (gf, ve)	9
Butterfish & shrimp “Toastie”, burnt chilli caramel (gf, df)	14
Malaysian fried chicken, basil, hot honey (gf, df)	16

Small

Prawn & pāua dumplings, crispy shallot, chilli oil (can be df)	27
Grilled octopus, blackeye beans, mint salsa verde, puffed black rice (gf, df)	30
Bang Bang cauliflower, gochujang, sesame, scallion puree (gf, ve)	25
Grilled swordfish, smoked tomato, puttanesca, olives, capers (gf, df)	29
Nori wrapped blue fin tuna, cucumber, ginger, rock sugar dressing (gf, df)	32
Charred broccolini, pistachio falafel, dill labneh, red onion pickle (gf, v)	26

Large

Coastal lamb shoulder, lime pickle, bombay potatoes, mint chutney, black garlic (gf)	42
Caramelised bulb fennel, eggplant bolognaise, butter beans, smoked olives (gf, ve)	39
Wild venison flat iron steak, artichokes, sour cherry, cress (gf)	43
Angus Pure ribeye, chimichurri, bordelaise sauce (gf, df)	55
Ricotta gnocchi, zucchini, preserved lemon, mint, tahini (v)	44
Miso glazed Hapuka, ginger beurre blanc, seaweed XO, bok choy (gf)	49

Sides

Chilli fries & mayonnaise (gf)	11
Rocket, hemp heart, parmesan, ranch (gf, v)	12
Brussel sprouts, miso honey, butter, cashew dukka (gf, v)	14

Dessert

Date & chocolate crèmeux, pomegranate, borgoña marshmallow, plum (gf)	18
Yuzu & passionfruit meringue pie, verbena, basil	16
Tiramisu’macaron (gf)	6
Rocky road (gf)	5

Can't decide? Let us take the liberty

Ve= Vegan

V=Vegetarian

G.F.=Gluten Free

D.F.=Dairy Free

Sparkling	150ml / Bottle
Terra Serena Prosecco Superiore NV	20 / 76
Louis Roederer Champagne NV	37 / 190
Louis Roederer "Cristal" Champagne 2014	620
Maude Methode Traditionelle NV	97

White, Rosé	150ml / Bottle
ABEL Tasman (Chardonnay) 2022	19 / 81
Grava (Riesling) 2023	15 / 72
Peregrine (Sauvignon Blanc) 2024	18 / 79
Dog Point Section 94 (Sauvignon Blanc) 2019	110
Wet Jacket "Putangi" (Pinot Gris) 2024	16 / 75
Marc Bredif Vouvray (Chenin Blanc) 2023	18 / 79
Palliser Estate Rosé (Pinot Noir) 2024	17 / 78

Red - (Cellar wine & large format on request)	150ml / Bottle
Field (Pinot Noir) 2021	19 / 90
Babich "Irongate" (Cabernet Sauvignon, Merlot) 2018	88
Gibbston Valley "Gold River" (Pinot Noir) 2022	16 / 69
Yalumba Paradox (Shiraz) 2021	19 / 88
Catena Zapata "Alamos" (Malbec) 2023	16 / 68

Dessert	75ml / Bottle
Pegasus Bay "Encore" Noble Riesling 2017	19 / 95
Dows Late Bottled Port 2018	15 / -

Cocktails	
Chocolatini – Svitlo Vodka, Liqueur de Cacao, Kahlua, Espresso	21
French Martini – Lighthouse Gin, Chambord, Pineapple Juice	20
Limoncello Mojito – Limoncello, Havana3 Rum, Spiced Rum, Lime, Mint	21
Honey Margarita – Espolon Tequila Blanco, Honey, Cointreau, Lime	21
Bourbon Negroni – Makers Mark Bourbon, Cynar Amaro, Aperol	20
Tom Collins – Lighthouse Gin, Mandarin, Lemon, Mint, Soda	20

Mocktails	
Feijoa Fizz – Feijoa Kombucha, Lime, Sugar, Mint	14
Liberty Lemonade – Cardamom Syrup, Soda	14

Beer	
Bach Brewing All Day IPA – 0%	13
Yum Yum Yuzu Lager – 4.7%	14
ParrotDog Birdseye Hazy PA – 5.8%	15
Emerson's "Super Quench" Lower Carb Pacific Pilsner – 4.0%	14
ParrotDog Raptor APA – 5.7%	14
Garage Project Fugazi – 2.2%	13
Cassel Milk Stout – 5.2%	14

a taste of here

& there