

PRAVDA

DINNER

MONDAY - SATURDAY 5PM - LATE

TO BEGIN

Hand crafted bread, Pravda butter, extra virgin olive oil & aged balsamic	- 14
Freshly grilled 'jou jou' bread, buttermilk curds, scorched cucumber	- 20
Marinated olives	- 10
Freshly opened oysters, shallot vinegar, lemon	- POA
Antipasto board - Cured meats, olives, house pickles, cheese, breads & dips	- 36
Forever changing bruschetta	- 18

ENTRÉES

Grilled brassicas, broccolini, cavalo nero, miso bagna couda, furkake	- 21
Caesar salad, anchovy, pancetta, slow cooked egg, parmesan	- 21
Prawn cocktail, Marie Rose sauce, tomato, red chilli, cos lettuce, tarragon	- 24
Grass-fed diced beef tartare, soft and cured egg, hot sauce	- 24
Fried squid, pistachio romesco, basil oil, chilli	- 23

MAINS

Market catch, 'forever evolving'	- POA
Fried buttermilk and chipotle chicken, brown butter mash, purple slaw	- 33
Roast Butternut pumpkin risotto, basil pesto, feta, toasted pumpkin seeds	- 33
Big Glory Bay salmon, pickled beetroot, citrus labneh, beetroot puree, baby spinach	- 40
Te Mana lamb rump, roast kumara, cranberry, macadamia, rocket salad, orange balsamic dressing, buffalo curd	- 40

SIDES

Steak fries -10	JSH creamed spinach -10
Truffle fries - 12	Steamed market greens, garlic, chilli -11
Brown butter mash, truffle jus - 12	Honey glazed carrots, feta, almonds -11
Roast Potatoes with herb salt - 12	Roasted field mushrooms -10
Slaw - 10	Wild rocket, shaved pear, walnuts, manchego, balsamic -12

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