




	\$
LIGHT	
 Italian Burrata	25
Grilled sourdough, herb salad, tomato relish	
 Smoked Duck Breast	26
Mixed grain “porridge,” poached egg, ginger and oyster sauce	
 Pan Roasted Jerusalem Artichoke	25
Charred asparagus, fried mushrooms, spiced yoghurt	
 Charred Broccolini	26
Parmesan, chicken, pickled ginger mayo	
 Smoked Salmon	27
Cha soba, pickles, seaweed, fish roe, espelette pepper	
 Selection of Cheeses & Condiments	23
 French camembert, goat cheese, cheddar, blue cheese, dried apricot, ginger flower sambal, tomato relish, crackers	
 Charred Fremantle Octopus	32
<i>(Cooked weight 90 – 100g)</i> Pickled cauliflower, turkey sausage, spinach & parsley puree, ginger flower hot sauce	
Baked French Camembert	38
<i>(240g)</i> Fresh honeycomb, chili, truffle oil, tomato relish, crostini & crackers	
Sweet Lamb Curry Dip	20
Breads & crunchy things	


 Signature dishes or dishes containing ginger & its family.

 Vegetarian dishes. May contain egg & dairy.

All prices are subjected to 10% service charge and prevailing GST.

	\$
MAIN	
 Mushroom & Shallot Bake White asparagus, truffle, micro salad	32
Akaroa Salmon Fillet (NZ) Smoked salmon roe, fennel salad, roast grapes, dill and caper mayo	36
 Chilli Crab Spaghettini In spicy, sweet & tangy sauce	26
 Paperbag Halibut Fillet Soy and ginger broth, sesame Japanese rice, wakame & truffle aioli	35
 Organically Farmed Lacto Chicken Breast Charred broccolini, coal roasted octopus, thyme & ginger jus	40
Slow Cooked Lamb Loin, NZ <i>(160g)</i> Charred kai lan, mash potato, lamb fat vinaigrette, lamb jus	48
Grilled Barramundi Wild rice, petit pois, onion salad, butter chicken gravy	38
Slow Cooked Lamb Rack, NZ Charred kai lan, mash potato, asparagus, lamb jus	Mkt price
Something From The Sea Please check with server for today's selection and price	Mkt price

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STEAK

Stone Axe Wagyu, AUS

MBS 8-9+, 200g

Rump	64
Picanha (Rump Cap)	68

King Island Striploin, Tasmania, AUS

Grass-fed, MBS 1+, 300g

62

Little Joe Ribeye

Grass fed. MBS 4+ AUS, 270g

72

Steak Of The Day


Please check with server for today's selection and price.


Mkt price

All steaks are served with sauteed garlic spinach, black pepper sauce.

Nibbles & Sides

 Pan Roasted Mixed Mushrooms	9
Baby spinach, garlic butter	
 Pan Fried Mixed Greens	6
Garlic & herb butter	
 Mash Potato	6
 Charred Green Asparagus	12
Parmesan, smoked tomato salsa	
Truffle Fries	18
Parmesan, herbs & truffle oil	

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Freshly Baked Hand Tossed Pizza \$
Plank style (approx 8 inch)

(Available for Lunch ONLY)

- Margherita** 19
 Buffalo mozzarella, basil,
 classic tomato sauce
- Pepperoni** 20
 Beef pepperoni, mozzarella, cheddar,
 classic tomato sauce
- Chilli Crab** 22
 Crab meat, spring onion, parmesan,
 Halia's signature chilli crab sauce

SWEET

- Organic Chia Seed Porridge** 10
 Organic chia seeds, strawberry,
 mango & mixed berries
- Yuzu Cake** 10
 Yuzu ganache, chocolate chantilly,
 citrus compote
- Purple Sweet Potato Cake** 10
 Sweet potato ice cream, fermented blueberry
 & sweet potato jam
- Raspberry Opera Cake** 10
 Fresh mixed berries
- Die Die Must Have Chocolate** 12
 Elements of chocolate, passion fruit pudding,
 raspberry, ice cream

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SET MENU

Appetiser

(Choose ONE)

🌿 **Italian Burrata**

Grilled sourdough, herb salad, tomato relish

🌿 **Pan Roasted Jerusalem Artichoke**

Charred asparagus, fried mushrooms, spiced yoghurt

🌿 **Charred Fremantle Octopus**

Pickled cauliflower, turkey sausage, spinach & parsley puree, ginger flower hot sauce
(Supplement \$7)

Main

(Choose ONE)

🌿 **Mushroom & Shallot Bake**

White asparagus, truffle, micro salad

Akaroa Salmon Fillet (NZ)

Smoked salmon roe, fennel salad, roast grapes,
dill and caper mayo

Slow Cooked Lamb Loin (NZ), 160g

Charred kai lan, mash potato, lamb fat vinaigrette, lamb jus
(Supplement \$15)

Stone Axe Wagyu Rump (AUS), MBS 8-9+, 200g

Sauteed garlic spinach, black pepper sauce
(Supplement \$25)

Dessert

(Choose ONE)

🌿 **Organic Chia Seed Porridge**

Organic chia seeds, strawberry, mango & mixed berries

🌿 **Yuzu Cake**

Yuzu ganache, chocolate chantilly, citrus compote

Purple Sweet Potato Cake

Sweet potato ice cream, fermented blueberry & sweet potato jam

🌿 **Raspberry Opera Cake**

Fresh mixed berries

🌿 **Die Die Must Have Chocolate**

Elements of chocolate, passion fruit pudding, raspberry, ice cream

Beverage

A choice of Hot Coffee or Tea

\$55⁺⁺ (2-course) | \$60⁺⁺ (3-course)

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