



NUMBER
SIX BAR & BISTRO

STARTERS

Seeded Sourdough

brown butter

\$7

Spicy Nuts

mix of nuts and seeds
roasted with maple syrup

\$8 VG GF

Warm Olives

selection of Greek olives
marinated with herbs & lemon

\$8 VG GF

SNACKS

Sea Pintxo

Sicilian anchovies, olives,
pickled peppers

\$7 GF

Land Pintxo

cured meat, caperberries,
sundried tomatoes

\$7 GF

Oyster Roll

brioche bun, harissa mayo,
pickled courgette

\$7

Pork Belly Roll

brioche bun, apple mustard,
sweet 'n sour onions

\$7

Kimchi Fritters

cultured coconut dip,
coriander

\$7 VG GF

NUMBER

ONE STARTERS & SNACKS



PIZZAS

Our Margherita

cherry tomatoes,
stracciatella cheese, basil

\$22

V

Smoked Garden

scamorza cheese,
marinated courgette

\$22

V

Mediterranean

prosciutto, rocket,
parmesan

\$24

Riverside

salmon, crème fraîche,
pink pepper, lemon zest

\$24

gluten free base

+\$4

THE CLASSICS

Crumbed Fish

tartare sauce

\$25

Beef Burger

greens, tomato,
Swiss cheese

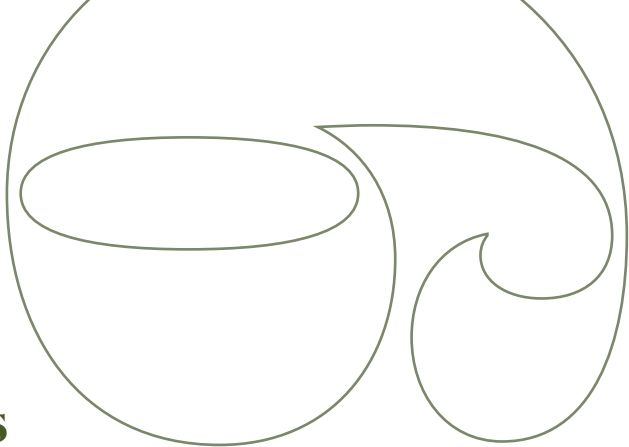
\$25

Fried Chicken

spicy mayo

\$22

NUMBER
TWO PIZZA & THE CLASSICS



SMALL PLATES

Market Fish Ceviche

radish, tomatoes, fresh chilli,
crispy kumara, coriander

\$24 GF

Venison Tataki

boysenberry, onion petals,
horseradish cream

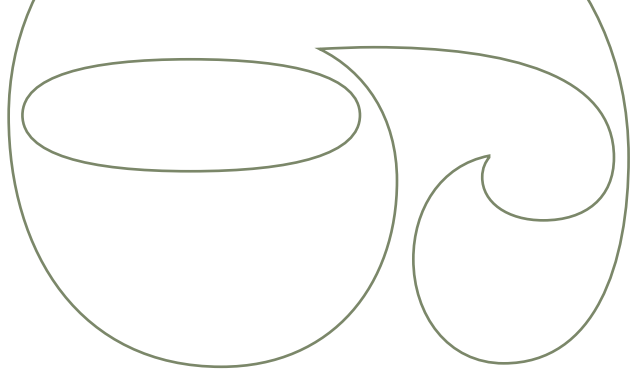
\$24 GF

Roasted Pumpkin

sunflower cheese, drunken
cranberries, pickled pumpkin,
sugared walnuts

\$20 VG GF

NUMBER
THREE SMALL PLATES



MAINS

Tomahawk Steak

to share
black garlic butter, jus

\$69 GF

*please allow 25 minutes

Lamb Rump

burnt onion puree, sheep yoghurt,
marinated courgette, jus

\$34 GF

Market Fish

beurre blanc, roasted fennel,
green apple, citrus dressing

\$36 GF

Braised Celeriac

almond bechamel, shaved celery,
purple cauliflower rice

\$26 VG GF

SIDES

Crunchy Fries

tomato sauce, aioli

\$10 V

Seasonal Greens

citrus segments, radish,
balsamic dressing, toasted seeds

\$10 VG GF

Roasted Leek

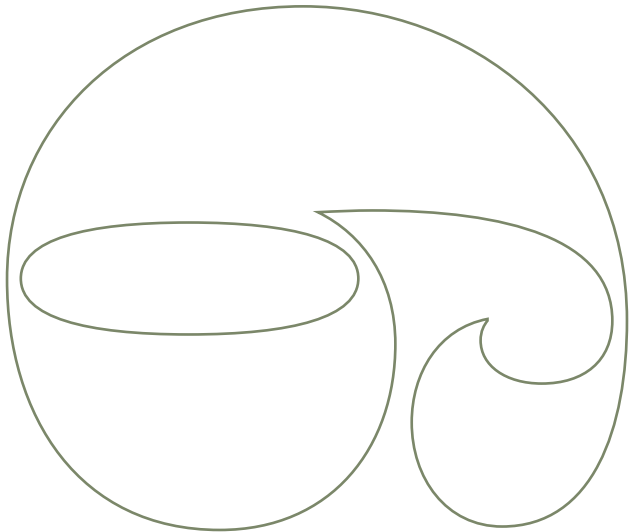
Romesco sauce, lardo, hazelnuts

\$12 GF

Charred Broccoli

truffle oil, vegan parmesan

\$12 VG GF



DESSERTS

Petit Four

coffee cream choux puff
milk caramel cone **V GF**
blueberry frangipani cake **V GF**
coconut financier **V GF**

\$14

Caribbean Dream

coconut mousse, spiced
pineapple, rum jelly,
puffed rice noodles

\$14

CHEESES

Wildfire

Little River

\$14

Walnut & Fenugreek Bel Paso

Mercer Cheese

\$14

Tasman Blue

Little River

\$14

whipped honey, chutney, GF crackers, fresh fruit

VG - VEGAN GF - GLUTEN FREE V - VEGETARIAN
we are happy to accommodate your dietary restrictions

NUMBER
FIVE DESSERTS & CHEESES