

dinner at milk & honey

head chef hayden esau

small plates & sides from 3pm / larger plates from 6pm
drinks and sweets all day
please inform staff of any allergies

SNACK PLATES

daily bread & dip **8**
add an extra dip + 2

edamame, rice wine vinegar flakes **8**

spiced, salted & roasted nuts **8**

polenta fries, wasabi and cucumber raita **9**

kimchi guacamole, dumpling wrapper chips **10**

fries of the asian persuasion - chunky fries, kimchi mayo, bonito flakes, spring onion & coriander **9**

steamed bun, fried chicken, pineapple & kimchi slaw **9**

steamed bun, crispy pork belly, hoisin, pickled cucumber **9**

SMALL PLATES

all 16

thyme and miso arancini, bay leaf baked green tomatoes, sheep milk cheese

grilled octopus, chimichurri, crunchy tortilla, sour cream, cherry tomato salsa, parsley

crispy fried chicken thigh, korean chilli, nuoc cham

tempura prawns, tamarillo nam phrik dipping sauce

seared scallops, tofu & herb sauce, green apple, macadamia, basil

panko crumbed pork sliders, mayonnaise, coriander, pickle

seasonal house made soup

LARGE PLATES

wagyu beef rump , poutine of seasonal root vegetable chips, smoked cheese curds & tarragon jus **32**

crispy pork belly, parsnip puree, sesame & broccoli salad, tamarind caramel **31**

chef's noodle bowl **24**

bacon ramen, noodles, slow cooked korean pork shoulder, soy broth, soft egg **29**

seared wild venison fillet, rosemary & burnt butter kumara mash, apple glazed parsnips, broccoli **33**

panfried fish, kimchi coconut rice, tamari almonds, coriander, lime **31**

bostock's organic free range chicken leg confit, cauliflower cous cous, labne, honey walnuts **29**

SIDES

daily greens, za'atar **6.5**

roast butternut squash, ssamjang, crispy shallots **8**

freakah & cucumber salad, orange blossom dressing sauce **7**

fries, aioli **7**

green salad **6**

40g cheese per serve / crackers made in house

origin earth 'sleeping giant' aged sheep's cheddar, rosemary infused honey, oat crackers **14**

waimata manuka ash rubbed brie, sesame crackers, cranberry & onion jam **14**

all of the above **25**

SWEETS

all 15.5

turkish delight ice cream pie, rose water chantilly cream, sugared almonds

warm mandarin syrup cake, fresh mandarin, pink gin granita, crumbled shortbread, dukkha

sticky south african pudding, vanilla ice cream, tamarillo compote, caramelised white chocolate

portuguese custard tart, toasted coconut ice cream, coconut butterscotch sauce, kaffir lime

ICE CREAMS & SORBETS

ask your waiter for today's flavours

one scoop **5**, two scoops **8**, three scoops **11**

affogato – two scoops of vanilla bean with hawthorne espresso **10**
add your choice of liqueur +5

SOMETHING SMALL TO FINISH

biscotti & a glass of local sticky **15**
dark chocolate sea salt fudge & a shot of patron XO café 'incendio' **11**

45mls

amaretto, frangelico, nocello, licor 43 **8**
drambuie, gran marnier, st germain **9**
patron XO café 'incendio' (30ml) **9**

DESSERT WINE / BEER / COCKTAIL

45mls / 75mls

la collina 'tardi' LH viognier **9.5 / 14.2**
wooding tree 'tickled pink' LH pinot noir **9.3 / 14**

PORT-LIKE

45mls / 75mls

clearview sea red (HB) **6 / 10**
trinity hill touriga (HB) **9.3 / 15.5**

COGNAC / ARMAGNAC / GRAPPA

45mls

henessey VS cognac **12**
henessey VSOP cognac **13**
remy martin VSOP cognac **13**
delord VSOP bas-armagnac **14**
delord XO bas-armagnac **18**
luigi francoli barrique 5 year old grappa **12**
luigi francoli barrique 7 year old grappa **15**

WHISKY

45mls

laphroaig **18**
bowmore **14**
the glenlivet **12.8**
talisker **16**
chivas regal **12.5**
johnnie walker black **10** / green **14**
thomson (NZ) 8 year old **10.5** / 18 year old **19.8**

char siu – a popular chinese marinade used on barbecued or grilled meats.

chimichurri – a tangy argentinian sauce with parsley, onions and oregano. we add roast capsicums for colour & flavour.

dashi – a japanese stock made from kelp & dried fish. very umami.

freekeh – a super grain made from green durum wheat.

furikake – dry japanese seasoning, typically used atop of rice, meat and vegetable dishes.

hoisin – a chinese style barbecue sauce.

japanese rice – an approximation anyway. ours includes shiitake mushrooms, sesame, tamari & rice wine vinegar.

kimchi – hayden's favourite food! korean pickled cabbage. spicy & sour, fermented in our own kitchen.

labne – strained yoghurt.

massaman – persian inspired thai curry.

miso – fermented soy bean paste. super good for you.

nuoc cham – the common name for a variety of vietnamese dipping sauces that are sweet, salty, spicy and sour in flavour.

nam phrik – thai style viscous, chilli based hot sauce.

ramen - japanese noodle soup.

raita – yoghurt & cucumber – indian condiment.

ssamjang – korean chilli paste, miso, spring onion, sesame.

shiitake – a japanese mushroom a bit like a white button but more exotic because it's asian

tamari – low/no gluten soy sauce. our tamari is always gluten free and the only soy sauce we use.

tamarind – a sweet & sour fruit mainly used for its tangy properties.

umami – a savoury flavour considered the "fifth taste" (after salty, sweet, etc.).

vincotto – cooked must of Negroamaro and Malvasia grapes, long aged in oak barrels

zaatar – a middle eastern spice mix.