



TOMATO SIGNATURE DISHES

THE GRILL

Cajun fried Green tomato with ranch dip

Suggested wine pairing: Hunters Miru Miru NV, Marlborough, New Zealand, | \$19

SALAD

Textured tomato's: tomato espuma, clear spiced tomato jelly, green tomato soup with burrata (GF)

Suggested wine pairing: Nautilus Estate Albarino, Marl., New Zealand, 2024 | \$16

MEDITERRANEAN

Labneh with preserved tomato (GF)

Suggested wine pairing: Babich Sauvignon Blanc, Marlborough, New Zealand, 2025 | \$17

TANDOORI

Panipuri with orange blossom semi dried tomato with tomato saffron water (DF)

Suggested wine pairing: Carrick Riesling, Central Otago, New Zealand, 2024 | \$18

SEAFOOD

Steamed market fish in clear tomato and ginger broth (GF,DF)

Suggested wine pairing: Hunter's Chardonnay, Marlborough, New Zealand, 2024 | \$17

SUSHI

Tomato cured tuna nigiri, compressed tomato, tomato ponzu gel (DF)

Suggested wine pairing: Ata Rangi Rosé, Martinborough, New Zealand, 2023 | \$16

AMERICAN GRILL

Pulled beef open face sandwich with smoked tomato sauce and grilled vine tomato (DF)

Suggested wine pairing: Mt. Beautiful Pinot Noir, Canterbury, New Zealand, 2020 | \$17

DESSERT

Chocolate and tomato truffles

Suggested wine pairing: Pheasant Pluckers Ruby Port | \$13