

# DINNER MENU

only available from 5.30pm on Friday & Saturday evenings.

## SMALL PLATES

### The Gathering Garlic Bread \$14

Baked by Blanche sourdough with house-made garlic butter. V

### Gathering's Fried Chicken \$20

Marinated Chicken pieces coated in Gathering's 11 herbs & spices served with dill mayo. NAD

### Wonton \$16

Pork and prawn wonton soup with spring onion, chilli & bok choy.

### Arancini \$14

Porcini and truffle arancini with porcini mayo. V NAG

### Olives \$12

Marinated warm olives. V NAD NAG

### Beetroot & Feta Salad \$18

Baked beetroot, honeyed walnuts, mint, feta. V NAG

### Crostini \$16

Char grilled ciabatta, whipped feta, blistered cherry tomatoes, dukkah. V

## LARGE PLATES

### Pork Belly \$34

Pork belly, roasted celeriac, braised puy lentils with pear & walnut relish. NAG NAD

### Beef Cheek \$38

Slow braised beef cheek, maple spiced roasted pumpkin with an orange and almond crumb. NAG

### Salmon \$42

Oven roasted salmon fillet with dukkah crust, pea purée spiced cherry tomato sauce & charred citrus. NAG

### Chicken \$32

Chicken Maryland with orange blossom caramel, pistachio dukkah, charred carrots, spring onion, labneh & preserved lemon. NAG NAD

### Creamy Cherry Tomato Pasta \$25

Creamy blistered cherry tomato & spinach sauce with parmesan & Bucatini pasta. V

Add - cold smoked salmon +\$10

- marinated chicken +\$8

### Asian Slaw \$22

Slaw with fresh seasonal greens, crushed peanuts & thai dressing. NAG NAD

- Satay Chicken +\$9

- Satay tofu +\$6

- Hoisin Pork belly +\$9

### Lamb \$32

Pulled lamb, spiced tomato chickpeas, roast kūmera & red onion, feta & dukkah NAG

## VEGETABLES

### Crispy potatoes \$12

Crispy potatoes with flaky sea salt, rosemary, confit garlic NAG NAD V

### Green salad \$12

Leafy green salad with herbs, pickled veg & mint dressing. NAD NAG V

### Seasonal greens \$12

Seasonal greens with ghee & New York pepper. NAG V

**No added gluten - NAG    No added dairy - NAD    Vegetarian - V**

*Please inform us of any allergy requirements and we will do our best to keep you safe. Seeds, nuts, dairy and gluten hang out in the same kitchen so we are not 100% risk free.*

# DESSERT MENU

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## YUM YUM MAGIC

### Boysenberry & Chocolate \$16

Boysenberry ice cream, double chocolate cookie & boysenberry coulis

### Seasonal Fruit Frangipane tart & cream \$19

Seasonal fruit Frangipane tart with vanilla mascarpone

### Baci Cake \$19

Chocolate & hazelnut baci cake & vanilla mascarpone  
NAG

## DESSERT WINE

### Noble Riesling, Saint Clair 375ml \$59

*Marlborough, NZ 2025*

Layered aroma of honey, dried apricot, fig, and hints of citrus and spice, with a golden color. On the palate, it is a luscious, rich dessert wine with flavors of honeycomb, dried apricot, papaya, and ginger, balanced by refreshing acidity, and it finishes with a long, silky, and savory impression.

## DESSERT COCKTAILS

### Screaming O \$16

Vodka. Baileys. Amaretto. Kahlua. Almond milk. Cream

### Espresso yourself. \$20

Kahlua. Vodka. Freshly ground espresso.

### Coconut quickie \$16

Coconut Milk. Vodka. Tiramisu liqueur.

### Pistachio Martini \$20

Vanilla Vodka. Pistachio liqueur. Amaretto. Blue Curacao

## PORT & BRANDY

### Port \$16

Taylor's 10 year old tawny port.

### Brandy \$16

St Remy VSOP

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