

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

Pork Lettuce Cups \$20

Sticky glazed pork belly with sprouts, herbs & peanut crack. (2)

Beetroot & Feta Salad \$18

Baked beetroot, honeyed walnuts, mint, feta. V

LARGE PLATES

Pork Belly \$38

Pork belly, aubergine & olive caponata, parsley & walnut pesto. NAG

Beef Cheek \$38

Slow braised beef cheek, maple spiced pumpkin purée with a orange and almond crumb. NAD

Salmon \$42

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

Creamy Cherry Tomato Pasta \$25

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

Add cold smoked salmon +\$10

or marinated chicken +\$8

Asian Slaw \$22

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

- **Satay Chicken +\$9**

- **Satay tofu +\$6**

- **Hoisin Pork belly +\$9**

NAG NAD

Lamb \$32

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

VEGETABLES

Crispy potatoes \$12

Crispy potatoes with flaky sea salt and rosemary. NAG NAD V

Green salad \$12

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

Seasonal greens \$12

Single serve of 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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SWEET ENDINGS

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 & chantilly cream.

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.

***SWEETS NOT YOUR THING?
CHECK OUT OUR COCKTAIL LIST!***

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