

# 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 duhkah 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 & duhkah 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

only available from 5.30pm on Friday & Saturday evenings.

## 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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