

LUNCH & DINNER MENU

Lunch 11.30am - 2.30pm Dinner 5pm - late

NIBBLES

Daily Bread Oat Sourdough sweet brown butter, sea salt	9
Fresh Oysters DF shallot mignonette, lemon tomato consommé, tabasco caviar, celery	each 5.5 6
Roasted Olives DF VE shallots, fennel seeds, chili, herbs	10
Shoestring Fries v truffle oil, parmesan, chives	15
Popcorn Cauliflower DF VE curry leaves, almonds, chilli flakes, sesame seeds, yuzu mayo	18
Charcuterie Plate see server for meat section, daily bread oat sourde	17 ough
Cheese Plate	17

see server for cheese selection, muscatel grapes

SMALL PLATES

Housemade Chicken Liver Parfait peach chutney, cornichons, baguette	20
Buttermilk Fried Chicken boneless chicken thighs, maple soy glaze, sesame	23
Heirloom Tomato Salad stuffed vine leaves, feta, cucumber, and mint	26.5
Tataki DF lightly charred market fish, crisp herbs, sprouts and na	26 mjim
Feijoada Rolls rice paper rolls stuffed with feijoada and chilli jelly, seasoned casava	23
Prawn Cocktail DF a selection of prawns and raw fish, cos salad with namjim and wasabi	28
Half Kilo Mussels DF chilli sofrito, udon noodles and charred sourdough	25
Lamb ribs DF caramelized onion, mint, and peas	26
Tuna Katsu DF crisp slaw with sriracha yuzu and wasabi	28

LARGE PLATES

Cos Lettuce & Garlic Prawn Salad anchoïade, parmesan, pangrattato, cured yolk	32
Gnocchi DF VE Baby carrots, whipped smokey tofu, and macadamia	28
Wagyu Beef Burger jalapeno & cheese topper, lettuce, tomato, luka's burger sauce, onion rings, fries	31
Hawke's Bay Lamb Rump parsnip puree, herb emulsions and goats' curd	38
Fish of the Day romesco, lemon jam with fennel and herb salad	38
Confit Chicken Leg DF spiced kumara, coconut puree and raita	36
Butchers Cut - 300g prime cut, caramelised shallots, aijo and seasoned casava. Choice of sauce; red wine jus, mushroom ragout or gorgonzola	52
Tomahawk Steak - 500g hand picked 500g tomahawk steak, caper and onion butter, seasoned cassava flour and candied chillis	96

SIDES

Charred Broccoli DF VE charred broccoli with pumpkins, black beans, and pickled onions	16
Triple Cooked Agria Potatoes v truffle crème fraîche, rosemary	16
Macaroni and Smoked Cheese parmesan, chives	16

SWEET TREATS

Chocolate & Orange Mousse valrhona dark chocolate, fresh orange caviar with cointre	17 eau
Banana Pavé banana cake, dulce de leche, acai mascarpone	17
Vegan Petit Fours DF VE crafted by Devonport chocolates, vegan friendly plantbased chocolates	16
	12 22
Ice Cream trio of Chefs selected flavours sourced locally from The \	15 Vic

DF - DAIRY FREE | V - VEGETARIAN | VE - VEGAN

Food can contain allergens, no guarantee. Please advise staff of dietary requirements. 15% surcharge on all Public Holidays



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In a nod to our town's early beginnings and the mountain under which we sit, Signal Hill is the latest chapter in the rich history of one of Devonport's most iconic houses.

Part of this building we now call Signal Hill was originally built around 1846 by William Oliver, one of the earliest settlers on the North Shore and the first person laid to rest at Signal Hill - the landmark we know now as Mt Victoria. Then named Flagstaff, Devonport was to transform from an isolated 'island' to a heaving commercial centre and busy naval base. And at the heart of it all, standing through decades of change, war campaigns and commercial development was 24 Victoria Road.

As the oldest existing house in Devonport, 24 Victoria Road boasts more than a century's worth of intrigue. If these walls could talk, they'd tell tales of pioneers, politics and even scandal.

Now it's time for new stories to fill these walls - and that's where you come in.

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In preserving a piece of history, we've created a new future for one of Devonport's most loved landmarks, bringing this building back to life to serve as a modern bar and restaurant in the heart of our township. Today, Signal Hill is a space where locals and visitors can connect, enjoy great food and share their own tales over a glass with family and friends.