

**Sharing and experiencing together is the essence of dining,
to celebrate Restaurant Month enjoy a selection of sharing plates for the table.**

For \$55 per person

Select **two** dishes from the **first two sections** and receive all the dishes in the **third section**.
We will perfectly portion your dishes to your table size.

Choose two dishes for the table

Crispy duck 'nduja & hummus, creamy garbonza beans, dukkah, fresh pita 17 GF

Chicken liver pâté, chicken skin crackling, pickled table grapes, sourdough toast 16

Cured trevally, fried okra, whipped soft cheese, green chilli, dill, toasted almond 22 GF

Jersey milk ricotta, beetroot, smoked tamarillo ketchup, beetroot leaves 22 V GF

Fiordland red deer tartare, XO sauce, red witloof, smoky yolk 23 GF DF

Choose two dishes for the table

Barbecue king prawns, 'nduja, lime salt, Parker House rolls 27

Gigantic 'bang bang' squid, sambal, puffed rice, cashew, coriander 21 GF

Potato gnocchi 'carbonara', guanciale, truffle, salted egg 22

Cauliflower 'caccio pepe', black pepper, egg yolk, chicken gravy 18 GF

Salt and pepper crispy pigs' ears, green onion, chilli, fried egg 17 GF

For the table

Hawke's Bay lamb rack, saag purée, vadouvan butter, curry leaf oil 55 GF

Poached Southland flounder, smoked butter, chives, lemon 41 GF

Heirloom lettuce, pickled mustard, organic kwark, toasted pumpkin seeds 16 V

Crispy crushed Marilyn potatoes, espelett pepper, buffalo milk labneh 15 GF

Please note, credit card transactions incur a 2% surcharge.

