



Farmhouse bread selection, Euro butter	9
Te Matuku Bay oysters on ice	5.5 ea
Yellowtail kingfish crudo, cucumber, yuzu, shallot, mint, guindilla chilli	20
Crispy chilli calamari, sambal mayo, coriander, lemon	19
Peking duck tacos, shaved cucumber, house-made hoisin	28
Beef tartare, smokey yolk, white soy, kumara chips, cocoa	22
Fresh spaghetti, spanner crab, prawn, tomato, smoked chilli, pickled lemon	24
Buratta, pickled gooseberries, almond butter, toasted sourdough	24
Line-caught market fish, brioche crust, winter vegetable confit, crayfish jus	38
Confit pork belly, buttered red cabbage, green apple, black garlic	36
Aged risotto, salt baked celeriac, nasturtium, pecorino	32
Crispy chicken thigh, roasted brussels sprouts, pecan, pancetta	33
Grilled Wakanui scotch fillet, anchovy & caper butter, red wine & bone marrow jus	44
Smoked Te Mana lamb shoulder, broccolini, gnocchi, crispy kale	34
Veal schnitzel 'Holstein', anchovie, capers, fried egg, jus	42
Butternut pumpkin, harissa, maple brown butter	14
Cauliflower 'cacio pepe', pecorino	14
Organic leaf salad, quark cheese, toasted sourdough, pumpkin seeds, mustard	10
French fries, truffle, parmesan	11
Charred broccolini, blue cheese butter, hazelnut granola	14
Dessert	17
Chocolate fondant, ricotta ice-cream, preserved cherries, brownie crumb	
Caramel semifreddo, apple panna cotta, pecan crumb, popcorn	

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