

# euro

Farmhouse bread selection, Euro butter	9
Freshly opened oysters on ice	<i>poa</i>
Yellowtail kingfish crudo, cucumber juice, yuzu, shallot, mint, guindilla chilli	20
Crispy chilli calamari, sambal mayo, coriander, lemon	19
Peking duck tacos, shaved cucumber, house made hoisin	28
Buffalo milk burrata, pickled gooseberries, almond butter, toasted sourdough	24
Scorched beef tartare, smoky yolk, white soy, kumara chips, cocoa	22
Fresh spaghetti, spanner crab, prawn, tomato, smoked chilli, pickled lemon	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 salad, pecorino	32
Crispy chicken thigh, roasted brussels sprouts, pecan, pancetta	33
Grilled Wakanui scotch fillet, anchovy and caper butter, red wine and bone marrow jus	44
Buttercup pumpkin, harissa, maple brown butter	14
Cauliflower 'cacio pepe', Parmigiano-Reggiano	14
Organic leaf salad, Kwark cheese, toasted sourdough, pumpkin seeds, mustard	10
French fries, truffle, parmesan	11
Dessert	17
Chocolate fondant, hazelnut panna cotta, salted caramel ice cream	
Profiterole, praline, apple curd, apple confit, ricotta ice cream	