



DINNER

ENTRÉES

Volare wholemeal sourdough , batch butter, Number 29 EVOO*	7.5
Oysters	
Natural – sherry & shallot vinaigrette*	market
Tempura – sesame & soy, ginger, wasabi mayo	price
Caprese salad ; tomato, crouton, basil, buffalo bocconcini*	16
Beef carpaccio , chimichurri, rocket, parmesan, Kalamata olives*	18
Cured market fish , citrus, avocado, shallot*	16
Smoked potato ravioli , sage, almonds, brown butter, basil	17

MAINS

Market fish *	39
Waikato grass-fed beef , short-rib, potato & nori, horseradish, choy sum	
21 day aged scotch fillet	41
Hereford Prime eye fillet	46
Waratah Farms pork eye fillet , pork belly, arancina, corn, tamarind*	38
Coastal Lamb rump , rosemary polenta, feta, eggplant, broccolini*	39
Basil risotto , broccolini, sun-dried tomato, buffalo bocconcini, shallot*	34

6-course Chef's tasting menu	85
Optional wine pairings	50
Available Thursday to Saturday	

SIDES

French fries, parmesan, aioli	9
Seasonal veges*	9
Beef dripping potatoes, truffle sour cream*	9
Side salad*	9

* Meals can be made gluten free. (Gluten free bread \$3 extra)