

DINNER

ENTRÉE

Bread, batch butter, extra virgin olive oil* 7

Oysters

Natural – sherry & shallot vinaigrette* market

Tempura – nori, soy & ginger, wasabi mayo, pickles price

Smoked potato ravioli, sage, pine nuts, brown butter sauce 15

Ora King Salmon, tuna, nori, pickled apple, kohlrabi, soy 18

Half quail, black garlic butter, quail egg, skordalia 22

Beef cheek, black pudding & potato, dark chocolate & liquorice* 17

Duck prosciutto, pork crackling, chèvre, pomegranate & mint* 16

MAINS

Market fish* 38

Smoked leek, romesco, grains, baby vege, Matariki cheese 34

Hay-smoked lamb rump, sweet bread, Jerusalem artichoke, tonka bean* 37

Wagyu rump, kumara, shiitake, peanut, eggplant, beef tendon* 40

Duck breast, confit duck leg, wakame, oyster mushroom, broth 38

Pork cheek & black pudding terrine, scallop, cauliflower, crayfish bisque* .. 37

SIDES

French fries, parmesan, aioli. 8

Seasonal veges* 8

Truffle potato mash* 8

Cos lettuce salad, champagne vinaigrette* 8

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