



# DINNER

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## ENTRÉES

<b>Volare wholemeal sourdough</b> , batch butter, Number 29 EVOO* . . . . .	7
<b>Oysters</b>	
Natural – sherry & shallot vinaigrette* . . . . .	market
Tempura – nori, soy & ginger, wasabi mayo, pickles . . . . .	price
<b>First Light Farms wagyu tartare</b> , mushroom, quail egg, wasabi pea* . . . . .	18
<b>Ox tongue</b> , watermelon, feta, nahm jim* . . . . .	15
<b>Elderflower &amp; juniper berry cured line-caught kingfish</b> , horseradish, cucumber* . . . . .	18
<b>Smoked potato ravioli</b> , sage, pine nuts, brown butter sauce . . . . .	15
<b>Cambridge duck prosciutto</b> , pork crackling, chèvre, pomegranate & mint* . . . . .	16

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## MAINS

<b>Market fish*</b> . . . . .	38
<b>Beef</b> , bone marrow, watercress, balsamic onion	
First Light Farms wagyu rump . . . . .	40
Silver Fern Farms Reserve eye fillet . . . . .	46
<b>Hay-smoked South Island lamb rump</b> , lamb belly, chorizo, capsicum, basil . . . . .	38
<b>Freedom Farms pork scotch fillet</b> , lardo, fennel, apple, red cabbage* . . . . .	37
<b>Cambridge duck breast</b> , duck liver pâté, cauliflower, hazelnuts, marmalade* . . . . .	38
<b>Cauliflower</b> , eggplant, Clevedon Valley buffalo filmjök, dukkah, caper berries* . . . . .	34

6-course Chef's tasting menu . . . . .	80
Optional wine pairings . . . . .	50
Available Thursday to Saturday	

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## SIDES

French fries, parmesan, aioli . . . . .	8
Seasonal veges* . . . . .	8
Hasselback potatoes, wagyu fat, truffled sour cream* . . . . .	8
Red Oak salad, fennel, date, walnuts, parmesan, balsamic* . . . . .	8

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