

Small Plates

Coromandel Oysters	0.6
Natural with white balsamic and peach mignonette	36
Tempura battered with tartare	39
Thai green curry prawn toast	0.0
Nuoc cham dressing, lime mayo and crispy shallots	20
Whipped goats cheese	0.4
Caramelized onion & toasted sourdough	24
Salt & pepper squid	25
Japanese seven spice, yuzu mayo	23
Tuna tataki	28
Truffle ponzu, miso mayo, daikon and sesame	20
Fried chicken	25
Mother-in-laws sauce, crispy garlic, kewpie mayo and lemon	20
<u>Mains</u>	
Steak & chip	
Your choice of steak, truffle fries, seasonal greens, salsa verde & jus:	
- 200g Eye Fillet, 100% pasture fed Waikato beef	48
- 300g Ribeye, 55 day aged, hand-picked, 4+ marble score	59
- 250g Celeriac steak, smoked garlic & truffle rub, vegan garlic & herb butter	36
Smashed wagyu cheeseburger	
180g wagyu beef patty, melted cheese, pickles, burger sauce & fries	32
Warm lamb rump salad	0.0
Dates, pickled vegetables, lentils, smoked almonds & pomegranate dressing	32
Pork & fennel fettucine	2.0
Free range pork, chorizo & 'nduja ragu, fresh pasta and aged parmesan	30
Market fish Declarated Verman will late and becaute declarated.	39
Pan-seared - Your server will let you know todays special	39
Tempura battered with fries, dressed salad greens, tartare & lemon	32
<u>Sides</u>	
French fries	
with mayo	13
Roquette salad	
Dates, sweet & sour red onion, lemon vinaigrette & toasted pumpkin seeds	14
Grilled broccolini	
Tahini dressing & za'atar	16
<u>Pudding</u>	
Crema Catalana	
Spanish style crème brûlée scented with orange, cinnamon and vanilla bean	17
Chocolate lava cake	
white chocolate crumble, chocolate coffee rubble ice cream, Koko Samoa	17
Sticky date pudding	
orange caramel sauce and salted caramel & cacao crumb ice cream	17
Affogato	
espresso, vanilla bean ice cream, Amaretto or Frangelico	20