



BRUNCH

Babaganoush, poached eggs, soft herbs, walnuts, crisp onions, pomegranate, brown butter, toast 22

Persian spiced lamb shoulder, almond whip, poached eggs, pickles, flatbread 27

Kapiti Octopus, Kurobuta Nduja, butterbeans, green olive, rouille, poached eggs, flatbread 28

Eggs any way with sourdough toast & organic butter 14 (*Choose your sides*)

SIDES

Leek, cheddar croquette, gentleman's relish 7

Spinach, miso butter, sesame 7

House made Kurobuta bacon 8

LUNCH

OYSTERS

Natural 6 • Quince vinegar sorbet +1 • Roasted with chickpea miso butter +1

SNACKS

Wellington Sourdough, organic butter (2pc) 6

Poaka rare breed Coppa 15

Organic crudités, whipped smoked Hāpuka roe, sesame furikaki 18

Spinach & herb pancake, sesame, organic beetroot ketchup, smoked feta 18

Long line Snapper crudo, smoked oyster crème fraîche, salted kumquat, chive, celery 26

Burrata, organic persimmon, yuzu koshō vinegar, mandarin honey 25

Nori salt & pepper karaage, mussel emulsion, ginger pickled daikon 23

Hand cut Agria fries, parmesan, chives, truffle oil, house ranch 15

LUNCH

Korean Fried Chicken sandwich, Gochujang, kewpie, pickled vegetables, milk bun 22

House made spaghetti: House made Italian Poaka pork sausage, broccoli, pickled chilli, pecorino 28

House made spaghetti: Cavolo nero, spinach, walnut, taleggio, red cabbage 26

Highwater organic Vegetable bowl 26

Fried cauliflower, almond whip, golden raisins / Puy lentils, leek, parsley, organic feta, lemon /

Chickpea battered spinach, green mango yoghurt / Endive, Ossau-Iraty, organic pear, walnut, quince vinaigrette

DESSERT

Cold apple crumble 14

Meringue, white chocolate, raspberry 16

Chocolate mousse, chocolate ice cream, passionfruit caramel 16

CHEESE

Jurassic D'Été, Jura • Époisses, Bourgogne (V) • Roquefort, Aveyron

Single: 80g 20 / Three: 40g each 28 Served with mother cracker, pear, honey, blackberry jam, NZ nuts

SET MENU \$60 PER PERSON, ENQUIRE WITH YOUR WAITER