

OYSTERS

Natural 6

Quince vinegar sorbet +1

Roasted with our chickpea miso butter +1

Wine Match: Hidalgo '225 Aniversario' 15YO, Manzanilla, Jerez 60ml 16

DIETARIES

Gf / Df / Nf

Gf / Df / Nf

Gf / Nf

SNACKS

Poaka rare breed Salumi 15

Organic crudités, whipped smoked Hāpuka roe, sesame furikaki 18

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

House made brioche dinner rolls, organic butter (2 pc) 8

Gf / Df / Nf

Df / Nf / Gf.0 / V.0

V / Nf / Df.0

V / Nf / Gf.0

MEDIUM

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

Burrata, organic cantaloupe, quince vinegar, mandarin honey 25

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

Charcoal roasted Kapiti octopus, organic fennel, lemon, potato crisp, rouille 26

Szechuan Wagyu tartare, crisp onion, peanut, puffed beef tendon, iceberg 28

Gf / Nf

V / Gf / Nf

Gf / Df / Nf

Df / Nf

Gf / Df

LARGE

Organic ricotta gnocchi, cavolo nero, spinach, walnut, taleggio, red cabbage 40

Charcoal grilled Flounder, house made Kurobuta Nduja butter, lemon

Flounder Sizes: 400g 53 / 500g 63

Charcoal roast Black Origin Wagyu Paddle Flank *BMS 6-7*, roast bone reduction, NZ pine nuts, currants 52

Advieh Te Mana lamb shoulder, sirkanjabin; *Half 50 / Full 90*

V / Nf.0

Gf / Nf

Gf / Df / Nf.0

Gf / Df / Nf

SIDES

Fried cauliflower, almond whip, green olive, capers, golden raisin, curry leaf 18

Endive, Ossau-Iraty, organic pear, walnut, quince vinaigrette 16

Fried heirloom potatoes, lovage salt, herbs, aioli 14

V / Gf / Df / Nf.0

V / Gf / Df.0 / Nf.0

V / Gf / Df / Nf

DESSERT

Cold apple crumble 14

Meringue, white chocolate, raspberry 16

Chocolate mousse, chocolate ice cream, passionfruit caramel 16

Nf / Gf.0

V / Gf.0 / Nf.0

V / Gf.0 / Nf.0

CHEESE

Jurassic D'Ete, Jura • Époisses, Bourgogne (V) • Roquefort, Aveyron ; *Single: 80g 20 / Three: 40g each 28*

Served with mother cracker, pear, honey, blackberry jam, NZ nuts

› **CHEFS MENU \$90 PER PERSON (MIN 2 PERSON) - WINE MATCH \$63 / VEGAN MENU AVAILABLE**

DIETARIES: VEGETARIAN = V / GLUTEN FREE = Gf / DAIRY FREE = Df / NUT FREE = Nf / OPTION AVAILABLE = .0