



## **CHEFS MENU**

*Oysters available at additional cost*

Poaka rare breed salumi

Organic crudités, whipped smoked Hāpuka roe, sesame furikaki

House made brioche dinner rolls, organic butter

Burrata, organic persimmon, yuzu koshō vinegar, mandarin honey

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

Advieh lamb shoulder, sirkanjabin

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

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

Fried heirloom potatoes, lovage salt, herbs, aioli

Cold apple crumble

*Cheese available at additional cost*