

## TO SHARE

Radishes, burnt onion butter & Ora King Salmon roe 14  
Cloudy Bay Tua Tua clams, chilli, lime & garlic 18  
Fermented potato chips, pecorino, garlic & cured egg yolk 12  
Wagyu beef tartare, scorched beef fat & crostini 18.5  
Sourdough doughnuts, parsley & miso 14  
Cured Ora King Salmon, dashi crisps, pickled shallots, fresh apple 18.5  
  
White fish crudo, fermented tomato, smoked oyster & horseradish 23.5  
Beetroot carpaccio, kawakawa, raspberry & mascarpone 20.5  
Grilled leeks, stracciatella, hazelnuts & charred leek oil 23.5  
Buttermilk fried chicken thighs, chipotle, aioli & coriander 23.5  
  
Grilled market fish, cauliflower & clam velouté 32  
Half roast chicken, garlic, paprika & chilli 34  
Roasted potato fazzoletti, butternut, goats curd & beurre noisette 31

## CUTS

Instructions: Choose your cut + one side

Roasted duck legs, salt baked celeriac & burnt orange 52  
Te Mana lamb shoulder, almond scordalia & jus gras 44  
500g Angus Pure ribeye on the bone & mushroom cream 62

## SIDES

Broccoli, lemon & pecorino 9.5  
Whole roasted kumara, sour cream, chives & pickled shallots 9.5  
Hand cut chips & aioli 9.5  
Cos wedge salad, dill & shallot dressing 9.5

## DESSERTS

Dark chocolate mousse, ganache & toasted hazelnuts 13.5  
Poached tamarillo, liquorice, black shortbread & double cream 14  
Affogato, sublime espresso, Appleby's vanilla ice cream, sourdough doughnuts 12.5

## LEAVE IT TO US 70pp

2 people minimum  
designed for the whole table