

**LEAVE IT TO US 55pp**

2 people minimum  
designed for the whole table

**FLAT BREAD**

Pecorino, garlic & chives 16  
Lamb shoulder, lemon, pickled jalapenos & pecorino 23.5  
Nduja, stracciatella & parsley 23.5

**TO SHARE**

Fermented potato chips, pecorino, garlic & cured egg 12  
Ōra King salmon tartare, dashi crisps, fresh apple & pickled shallots 18.5  
Cloudy Bay Tua Tua clams, chilli, lime & garlic 18

White fish crudo, fermented tomato, smoked oyster & fresh horseradish 23.5  
Beetroot carpaccio, kawakawa, raspberry & mascarpone 20.5  
Buttermilk fried chicken thighs, chipotle, aioli & coriander 23.5

Grilled market fish, cauliflower & clam velouté 32  
Half roast chicken, garlic, paprika & chilli 34  
300g hand-picked Angus Pure ribeye & mushroom cream 47

**SIDES**

Broccoli, lemon & pecorino 9.5  
Whole roasted kumara, sour cream, chives & pickled shallots 9.5  
Hand cut chips & garlic aioli 9.5  
Cos lettuce, 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