

SUNDAY 19th OF SEPTEMBER

A LA CARTE

Cured Ōra King Salmon, dashi crisps, apple
& pickled shallots 19.5

Cloudy Bay Diamond clams, fermented red pepper & chilli 19.5

Sourdough doughnuts, miso butter & parsley 14

Fermented potato chips, pecorino & cured egg yolk 12

White fish crudo, fermented tomato, smoked oyster &
horseradish 24.5

Karaage fried chicken, kewpie mayo & pickled daikon 24.5

Slow roasted Te Mana lamb shoulder, almond skordalia & zhoug
38

Hand cut chips & garlic aioli 9.5

Cos wedgē salad, dill & shallot dressing 9.5

SUNDAY ROAST

available until sold out

Two courses 50pp

Three courses 60pp

Entrée

Freshly shucked oyster, kawakawa, dry gin & apple

Smoked bone marrow, cured beef, pickled cos & fried sourdough

Main

Slow roasted pork shoulder, nduja & almond

Salt baked celeriac

Cos wedge salad

Dessert

Scorched meringue, quince & housemade vanilla ice cream