

TO SHARE

- Fermented potato chips, pecorino, garlic & cured egg yolk 13
Sourdough doughnuts, miso butter & parsley 14
Cured Ōra King Salmon, dashi crisps, pickled shallots, fresh apple 19.5
- White fish crudo, fermented tomato, smoked oyster & horseradish 24.5
Pickled cos lettuce, salt cod brandade & pangrattato 23.5
Grilled leeks, straciatella, hazelnuts & charred leek oil 23.5
Karaage fried chicken, kewpie mayo & pickled daikon 24.5
- Grilled market fish & café de Paris butter 36
Half roast chicken, garlic, paprika & chilli 34
Roasted potato fazzoletti, wild mushrooms, shallots & parsley 33

CUTS

Instructions: Choose your cut + one side

- Half roast duck, bbq breast, confit leg, quince & grilled endive 68
Slow roasted Te Mana lamb shoulder, almond skordalia & zhoug 46
500g Angus Pure ribeye on the bone, clam butter & grilled onion weed 64

SIDES

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

LEAVE IT TO US 75pp

2 people minimum
designed for the whole table

