

TO SHARE

Cured Ōra King Salmon, dashi crisps, pickled shallots, fresh apple 19.5
Cloudy Bay Tua Tua clams, fermented red pepper & chilli 19.5
Fermented potato chips, pecorino, garlic & cured egg yolk 13
Beef tartare, wild mushroom XO sauce & fried milk croutons 19.5

White fish crudo, fermented tomato, smoked oyster & horseradish 24.5
Grilled leeks, cultured cream, hazelnuts & nori 23.5
Buttermilk fried chicken, chipotle, aioli & coriander 24.5

Ricotta gnocchi, peas, lemon & mint 30
Grilled market fish, bbq garlic shoots, preserved lemon & burnt butter sauce 36
Half roast chicken, garlic, paprika & chilli 34
Chargrilled Te Mana lamb rump, almond skordalia & zhoug 46
300g Wagyu bavette, oyster cream & pickled cos 52

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

