

SUNDAY 24th OCTOBER

TO SHARE

Fermented potato chips, pecorino, garlic & cured egg yolk 13
Cloudy Bay Diamond clams, chilli, garlic & lime 19.5
Cured Ōra King Salmon, dashi crisps, pickled shallots, fresh apple 19.5
Milanese chicken, provolone & gremolata 24.5

Ricotta gnocchi, peas, mint, lemon & pecorino 31
Grilled market fish, dashi & grilled chives 42
300g wagyu bavette & oyster cream 48

Hand cut chips & garlic aioli 9.5
Cos wedge salad, dill & shallot dressing 9.5

SUNDAY ROAST

available until sold out

Two courses 50pp
Three courses 60pp

Entrée

Cloudy Bay Diamond clams, smoked consommé & green gazpacho
&
Ricotta gnocchi, peas, mint & pecorino

Main

Te Mana lamb rump served with
Garlic puree, roasted kumara & grilled cos

Dessert

Basque cheesecake, quince and fresh cream

