

TO SHARE

- Fermented potato chips, pecorino, garlic & confit egg yolk 14
Cured Ōra King Salmon, dashi crisps, pickled shallots, fresh apple 19.5
Cloudy Bay Diamond clams, kaffir lime, chilli & garlic 19.5
Chicken Milanese, provolone, gremolata 18
Beef tartare, wild mushroom XO sauce & fried milk croutons 19.5
- White fish crudo, citrus, marjoram, smoked oyster emulsion, radish 24.5
Roasted eggplant, carrot top pistou & sourdough sauce 21.5
Grilled asparagus, stracciatella & nduja 24.5
Lamb ribs, zhoug, garlic & zaatar 24.5
- Ricotta gnocchi, peas, lemon, pecorino & mint 31
Grilled market fish, wilted watercress & dashi 36
Half roast chicken, garlic, paprika & chilli 34
300g wagyu bavette & clam butter & grilled green onion 46
- Grilled baby carrots & burnt onion butter 9.5
Whole roasted kumara, sour cream & 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

