

Our charcoal Josper Oven elegantly sears
smokes and grills simultaneously using a dry heat
to create irresistible crisp charred dishes

Functioning like an indoor barbecue
it retains the moisture, flavour and
integrity of the ingredients



TO SHARE

- Grilled radishes & miso butter 15
- Cured Ōra King Salmon, dashi crisps, pickled shallots & fresh apple 19.5
- Tempura zucchini flower, thyme & fromage blanc 18
- Cloudy Bay Diamond clams, parsley, garlic & white wine 19.5
- Salt and pepper squid, nuoc cham & aioli 19.5
- White fish crudo, green gazpacho, pickled gherkins & tempura jalapenos 23
- Fried chicken, buttermilk & fermented pepper 24.5
- Beef tartare, chilli oil, fried garlic and watercress 24.5
- Grilled cos gem, ajo blanco, sourdough & zhoug 21.5
- Figs, Stracciatella, honey and pangrattato 24
- Ricotta gnocchi, roasted butternut, burnt butter & sage 29
- Grilled market fish, saffron carrot puree & orange dressing 36
- Half roast chicken, garlic, paprika & chilli 35
- 250g Wagyu bavette, café de paris & jus 38
- 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 85pp

2 people minimum
designed for the whole table