

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

House made Sourdough & Garlic butter 8.5
Freshly shucked oyster with shallots mignonette 5.5
Baked oyster & umami butter, lemon 6

Cured Ōra King Salmon, dashi crisps, pickled shallots & fresh apple 20.5

Fresh radishes & seaweed butter 15

Cloudy Bay Diamond clams, orange, chilli & saffron 20.5

Smoked potato beignets, black garlic, chives 15

White fish crudo, grapefruit & smoked oyster emulsion 24.5

Fried chicken, buttermilk & fermented pepper 24.5

Cold smoked venison, beetroot, mascarpone & Kawakawa 24.5

Grilled cabbage, dashi, salmon roe, fresh horseradish 22.5

Burnt Leek, fresh truffle, fried bread and almond 21.5

Ricotta gnocchi, roasted butternut & brown butter 29

Grilled market fish, cauliflower, oyster & currants 36

Half roast chicken, garlic, paprika & chilli 35

250g Wagyu bavette, bitter leaves & Jerusalem artichoke 38

Whole roasted kumara, sour cream & pickled shallots 10.5

Hand cut chips & aioli 10.5

Cos wedge, dill & shallot dressing 10.5

Broccoli, lemon & pecorino 10.5

LEAVE IT TO US 85pp

2 people minimum

designed for the whole table