

PLATES

Hand Crafted Focaccia, Extra Virgin Olive Oil, Seasonal Dip	16
Citrus & Garlic Marinated Olives	16
Market Oysters, Natural with Mignonette (1/2/Dozen)	41/82
Market fish ceviche, Puffed Wild Rice, Pink grapefruit & Vanilla salsa	28
Caramelised Cauliflower Croquetas, Black garlic mayo, Parmesan	24
Lamb & Pork Meatballs, Shaved Grana Padano	25
Cured Big Glory Bay Salmon, Dill crème fraiche, Capers, Red onion, Lavosh	26
Crispy Chicken, Spicy olive gribiche, Pickles	26
Wagyu Beef Skew, Crying Tiger sauce	28
Brioche Toastie, Mortadella, Gruyère, Truffle mustard aioli	24
Artichoke Bruschetta, Romesco, Pickled courgette	24
Fresh Pappardelle, Prawn, Artichoke, Lemon, Herbs	36
Remarkable Mushrooms, Creamed spinach, Thyme, Manchego	32
Goan Fish Curry, Mint, Coriander, Spring Onion, Coconut, Crispy Shallots	38
Vegetarian Option – Tofu & Pumpkin	32
Lamb Schnitzel, Spicy hummus, Gremolata	36
Smoked Venison Short ribs, Celeriac remoulade, Mustard dressing	38
Minute Steak - 150g Savannah Scotch, Fries, Peppercorn sauce	38
Tasting Plate - a selection of Cured Meats, Cheese & Condiments	68
Crispy Fries	15
Something Sweet (ask our waitstaff for our dessert offering)	16

1 Bill per Table  
 A Surcharge Applies on NZ Public Holidays  
 1.9% Card Fee Applies to Credit Card & Paywave Transactions

