



### **Small Plates**

Freshly Shucked Oyster: mignonette, lemon (\$5.5ea)

Croquettes: chorizo, kumara, chipotle mayo, spring onion \$14

Fried chicken: chipotle and lime sauce, kewpie mayo \$20

Char Grilled Squid: sichuan chilli oil, lebanese sauce, water cress, lime zest \$20

Baked Mussels: Nduja, spring onion \$22

Ora King Salmon: honey soy glaze, avocado, wasabi crumb, coriander \$23

Baked Halloumi: beetroot, chipotle lime yogurt, apple, pangratatto \$23

### **Mains**

Breakfast Beef Burger: egg, bacon, patty, lettuce, chipotle mayo, relish, brioche bun \$22 add fries \$6

Mac & Cheese: pork or mushroom, parmesan, rocket \$26

Lamb Rump: chimichurri, smoked potatoes mash \$32

Pan Fried Market Fish: creamy dashi sauce, corn, water Cress \$36

### **Sides**

Fries: garlic aioli \$12

Char Grilled Broccoli: lebanese sauce, chili oil \$14

### **Desserts**

Gelato: lemon and raspberry, fresh fruit \$14

Chocolate Crèmeux : raspberry coulis, almond crumb \$14