

A LA CARTE

SNACKS

SOURDOUGH

5EA

Dark rye seeded sourdough, dark beer & malt glaze, caramelised onion butter

V, N/F, G/F option available

MUSSELS

4EA | 18 ½ DOZ | 36 DOZ

Chickpea battered nduja stuffed mussels, caper mayonnaise, pickled shallot

G/F, N/F, D/F

SOUVLAKI

10

Braised oregano lamb shoulder, smoked hummus, pickled red onion, yoghurt (1 piece)

N/F, can be D/F & G/F on request

STARTERS

ASPARAGUS

25

Fried ricotta gnudi, new season asparagus, confit egg yolk, parmesan sauce, almond skordalia

DUCK TART

26

Confit duck, braised endive, Craggy Range Sheep Dairy brie, candied walnuts

OCTOPUS

27

Tomato-marinated & charred octopus, kumara miso puree, shallot & parsley salad, toum

G/F, N/F

TUNA CARPACCIO

27

Tuna carpaccio, tonnato sauce, fried capers, preserved lemon dressing, black olive cracker

G/F, D/F, N/F

MAINS

FISH OF THE DAY

44

Poached market fish, vermouth velouté, mushroom duxelles, fennel jam, green olive tapenade

G/F, N/F

LAMB

45

Hawke's Bay lamb, goat cheese and currant sambousek, broccolini, sumac sauce vierge

D/F, N/F, contains seafood

VENISON

45

Venison backstrap, potato fondant, pickled red cabbage, parsnip cream, black garlic miso sauce

G/F, N/F

GOAT

42

Dukkah crusted goat shoulder, ras el hanout spiced swede, date ketchup, green harissa

G/F, can be D/F and N/F on request

SIDES

FATTOUSH

15

Lettuce, tomato, cucumber, red onion, sumac flatbread, garlic dressing

N/F, D/F, can be G/F

HASSELBACK POTATOES

15

Hasselback potatoes, chermoula, yoghurt, spring onion

G/F, N/F, can be D/F on request