



Small plates to share

House bread, Te Kor Ora olive oil, beetroot crema (gfa, veg)	10
Mixed marinated olives, rosemary, garlic, chili (v)	10
Chicken liver parfait, apple mustard chutney, brioche soldiers (gfa)	20
Tamarind lamb shank, kumara masala, mint verde, coconut (df, gf)	22
Honey butter pumpkin, lemon ricotta, watercress pesto (gf, veg, n)	20
Duck au vin, black pudding, sour cherry, shiitake (gf, df)	26
Pan-roasted NZ scallops, fennel bisque, sweet leek, pancetta (gf)	26
Bocconcini mozzarella, tomato, balsamic sunflower seeds, basil (gf, veg)	18
Miso glazed market fish, black garlic, daikon, katsuobushi (gf, df)	26
Potato dumplings, gorgonzola, zucchini, walnuts (veg, n)	21
48-hour beef short rib, sauerkraut, sesame shallot crumble (gf, df)	26
Puffed tortilla, creamy labneh, tomato pomegranate salsa (veg)	5
	<i>(each)</i>
Fried polenta, lemon, Pecorino Romano, basil aioli (veg, gf)	13

To finish

Lemon brulee, mandarin, malt, melon (gf)	16
Chocolate mousse, meringue, raspberry chia, hazelnut (gf, n)	16
Banana split, salted peanut brittle, lime sorbet (v,n)	16
Gorgonzola Dole, aged Manchego, honeycomb, seaweed oat crackers (gfa)	28

(veg) Vegetarian (v) Vegan (gf) Gluten free (df) Dairy free (n) Contains nuts

Our policy is one bill per table and 2 payments per bill