

BAR MENU

Marinated olives [GF/Vg]	6
Te Matuku oyster — freshly shucked, finger lime [GF/DF]	5 /28 /50
House-baked kumara focaccia, cultured butter ☐	9
Sunflower tahini, Midnight Baker toasts, dukkah,[Vg/GF/P]	15
Duck liver parfait, local blackberry, house-baked brioche *	18
Fried chicken wings, padron chilli hot sauce, pickles [GF/DF]	18
Wild Kingfish crudo, burnt cara cara orange, riesling verjuice, fennel [GF/DF]	26
Pork bao buns — pork belly, sauerkraut, pickled radish, sticky sauce [DF]	2pc 20
Tofu bao buns — crispy sichuan tofu, hot + sour eggplant, crushed peanuts [Vg]	2pc 20
NZ shoestring fries, aioli	9

[Vg] vegan [V] vegetarian [GF] gluten free [DF] dairy free * gluten free on request
☐ vegan on request [P] paleo [K] keto

Please notify your waiter if you have a food allergy so we can best accommodate you.
All our meats and eggs are free-range and ethically sourced.
Please note we cannot substitute menu items at peak times.