

DINNER IS BETTER TOGETHER

SMALLER

Marinated olives [Vg/GF]	6
House-baked kumara focaccia, cultured butter Δ	9
Hayes Platter — NZ cheese, olives, green tomato preserve, A Lady Butcher bresaola, prosciutto, breads <	32
Beetroot hummus, focaccia, za'atar, pomegranate [Vg]	14
— Midnight baker toasts [GF]	+3
Shaved fresh courgette, parmesan, pinenuts, lemon [V/GF]Δ	10
Brussel sprouts, bacon vinaigrette, creme fraiche [GF]	10
Bao buns — pork belly, sauerkraut, pickled radish, sticky sauce [DF]	2pc 22
— crispy sichuan tofu, hot + sour eggplant, crushed peanuts [Vg]	2pc 20

LARGER

Local burrata, heirloom tomatoes, fried green tomatoes, harissa dressing, olive dust [GF]	28
Potato gnocchi, roast butternut, A Lady Butcher bresaola, hazelnut, ricotta, parmesan foam, sage burnt butter [GF] >	28
Crispy-skin line-caught snapper fillet, charred leek creme, chorizo crumb, winter greens*	35
Pulled lamb shoulder, Calabrian butter roast carrots, labneh, rocket [GF]	32
Duck breast, beetroot hummus, roast beet, spiced plum, hazelnut crumb, jus	32

ON THE SIDE

NZ fries, herb salt, aioli [GF] Δ	8
Miso potatoes, pecorino, spring onion *Δ	9
Mixed organic garden salad [Vg/GF]	8

[Vg] vegan [V] vegetarian [GF] gluten-free friendly [DF] dairy free * gluten-free friendly on request
Δ vegan on request < Vegetarian 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.

PUDDING

Affogato — Duck Island coconut vanilla bean ice cream, Amaretto, espresso [Vg/GF]	15
Churros — cinnamon sugar, chocolate “mousse”, salted peanut praline [Vg]*	14
Tiramisu — Veloce espresso, lady fingers, almond liqueur, egg cream	16
Little S+P raw sweets - ask our friendly staff for flavours [Vg/GF]	9

SWEET & STICKY

2014 De Bortoli Noble One, NSW, Australia	15
Gonzalez Byass Nectar Pedro Ximinez, Jerez, Spain	15
Fonseca 10 yr old Tawny Port, Portugal	12

DIGESTIF

Amaro Montenegro, Bologna, Italy	10
Thomson Manuka wood smoked whiskey, Riverhead, Auckland	15
Matsui Mizunara cask matured whiskey, Tottori, Japan	15
Springbank 18 yr old, Campbelltown, Scotland	22
Glenfarclas 15 yr old, Highland, Scotland	18
Lagavulin 16 yr old, Islay, Scotland	19
Michter's sour mash bourbon, Kentucky, USA	16
Sazerac rye bourbon, Kentucky, USA	15
Di Saronno Amaretto, Lombardy, Italy	10
Diplomatico Exclusiva Reserva, Venezuela	13
Quick Brown Fox coffee liqueur, Dunedin	9

NIGHT CAP

Old Square — Sazerac, cognac, R+R red vermouth, house-made allspice dram	18
Negroni — R + R native gin, Campari, R+R red vermouth	20
Espresso Martini — espresso, coffee liqueur, vodka	20

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