

# DINNER IS BETTER TOGETHER

## DINNER

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### SMALLER PLATES

Kaipara oyster — freshly shucked, finger lime [GF/DF]	5ea
Heirloom tomato salad , silken tofu, shiso, sesame dressing (GF/Vg)	23
Avocado Louie — Hass avocado, heirloom fresh + pickled vegetables, buttermilk dressing [GF/V/P]	25
NZ octopus, Jerusalem artichoke, fermented chilli, soured cream [GF]	26
Duck liver parfait, local strawberry, brioche *	23
Wild Kingfish crudo, burnt blood orange, lemon, riesling verjuice, fennel [GF/DF]	26

### LARGER PLATES

Cauliflower steak - smoked Raglan coconut labneh, pickled mexican lime, green tomato, harissa, dukkah [Vg/GF]	32
Potato gnocchi, confit tomato, asparagus, goat curd, pine nuts [V/GF]	32
Line caught Market fish - daily	38
NZ prime steer skirt steak, duck fat turnip, horseradish gremolata, herb salad [GF]	36
OR — Wagyu hanger steak	46
Te Mana lamb shoulder, bitter leaves, peas, pomegranate, lamb jus (for two) [GF]	37pp

### ON THE SIDE

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Steak cut fries, aioli	9
Miso potatoes, pecorino, spring onion *	12
Mixed organic garden salad [GF]	10
Market vegetable - ask your waiter	12

[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.