

DINNER IS BETTER TOGETHER

DINNER

Marinated olives [GF/Vg]	6
House-baked kumara focaccia, cultured butter Δ	9
Kiwa oyster, Orongo Bay, Russell — freshly shucked, finger lime [GF/DF]	5 / 28 / 50
Wild Kingfish crudo, burnt cara cara orange, riesling verjuice, fennel [GF/DF]	26
Sunflower tahini, Midnight Baker toasts, dukkah, pomegranate [Vg/GF/P]	15
House cured Ora King salmon, kohlrabi + fennel remoulade, house-baked rye sourdough *	24
Fried chicken wings, padron chilli hot sauce, pickles [GF/DF]	18
Duck liver parfait, Black Doris plum, house-baked brioche *	21
Heirloom tomato salad, stracciatella, sherry vinegar, basil [GF/V]	21
Potato gnocchi, confit tomato, goat curd, green beans, pine nuts [GF/V]	27
Grilled cauliflower salad, smoked Raglan coconut labneh, pickled lime, green tomato, harissa, dukkah [VG/GF]	27
Whole lemon sole, charred sweetcorn, courgette, bacon vinaigrette, tarragon [GF]	36
Crispy free-range pork belly, soy caramel, sesame, peanuts, crunchy slaw, chilli [GF/DF]	34
Braised Awahi Farm beef shin, smoked parsnip, horseradish gremolata, jus [GF]	36
Wild venison rack, poached plum, pickled cherries, salt baked beetroot, onion jam, Schezuan jus [GF]	38
Te Mana lamb shoulder, peas, pomegranate, lamb jus (for 2-3) [GF]	72

ON THE SIDE

NZ shoestring fries, aioli Δ	9
Slow roasted carrots, date butter, yoghurt, tarragon [GF/V] Δ	9
Charred sweet corn, sumac butter [V/GF]	8
Miso potatoes, pecorino, spring onion *	9
Mixed organic garden salad [GF]	10

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