

# DINNER IS BETTER TOGETHER

## DINNER

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Marinated olives [Vg/GF]	6
New Zealand oysters — freshly shucked, finger lime	5 / 28 / 50
House-baked kumara focaccia, cultured butter Δ	9
Roast beetroot hummus, focaccia, dukkah, olives [Vg] — Midnight baker toasts [GF]	15 +3
Slow roasted + spiced lamb ribs, tzatziki [GF]	21
Duck liver parfait, cherry + currant chutney, house-baked brioche *	18
Burrata, toasted hazelnuts, fresh green apple, zhug, focaccia [V]*	23
Bao buns — pork belly, sauerkraut, pickled radish, sticky sauce [DF] — crispy sichuan tofu, hot + sour eggplant, crushed peanuts [Vg]	2pc 20 2pc 20
Miso roasted eggplant, buckwheat tabbouleh, halloumi, beetroot hummus, pomegranate dressing [V/GF] Δ	24
Potato gnocchi, field + wild mushrooms, ricotta, bresaola, pine nuts [GF] <	28
Pan fried market fish, charred leek creme, sage, onion crumb, winter greens *	34
Crispy free-range pork belly, braised green lentils, cavolo nero [GF/DF]	34
Black Angus scotch, mushrooms, red wine jus, gremolata [GF]	36
Confit duck leg, Jerusalem artichoke, glazed yams, cavolo nero, spiced jus [GF]	34
Pulled Te Mana lamb shoulder, carrots, date butter, labhne [GF]	34

## ON THE SIDE

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NZ fries, herb salt, aioli [GF] Δ	9
Honey and orange glazed yams, sour cream [V/GF]	9
Szechuan style charred broccolini, peanuts, coriander [Vg/GF]	9
Miso potatoes, pecorino, spring onion *	9
Mixed organic garden salad [GF]	8

[Vg] vegan [V] vegetarian [GF] gluten free [DF] dairy free \* gluten free 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.