

DINNER IS BETTER TOGETHER

SMALLER

Marinated olives [Vg/GF]	6
New Zealand oysters, freshly shucked	5 / 28 / 50
Kingfish crudo, whipped avocado, cucumber, chilli and lime oil, coriander [GF/DF]	26
Baba ganoush, focaccia, za'atar, pomegranate [Vg]	16
— Midnight baker toasts [GF]	+3
Slow roasted + spiced lamb ribs, tzatziki [GF]	21
Duck liver parfait, vin cotto strawberries, house-baked brioche *	18
Bao buns — pork belly, sauerkraut, pickled radish, sticky sauce [DF]	2pc 20
— crispy sichuan tofu, hot + sour eggplant, crushed peanuts [Vg]	2pc 20

LARGER

Miso roasted eggplant, buckwheat tabbouleh, halloumi, green pea puree, pomegranate dressing [V/GF] Δ	24
Potato gnocchi, asparagus, ricotta, prosciutto, parmesan foam [GF] >	28
Pan fried market fish, fragrant Thai sauce, green papaya + ,pickled melon [GF/DF]	34
55 day dry-aged Black Angus scotch, mushrooms, red wine jus, gremolata [GF]	38
Duck breast, spiced pear, radish salad, labneh, hazelnut, jus [GF]	30
Lamb rump, baba ganoush, Persian chopped salad, za'atar, lamb jus [GF]	35

ON THE SIDE

House-baked kumara focaccia, cultured butter Δ	9
NZ fries, herb salt, aioli [GF] Δ	8
Grilled courgette, ricotta, lemon, dukkah [Vg/GF]	9
Miso potatoes, pecorino, spring onion *Δ	9
Mixed organic garden salad [Vg/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.