

DINNER IS BETTER TOGETHER

DINNER

Marinated olives [GF/Vg]	6
House-baked kumara focaccia, cultured butter Δ	9
Roast beetroot hummus, focaccia, dukkah, olives [Vg]	15
— Midnight baker toasts [GF]	+3
Slow roasted + spiced lamb ribs, tzatziki [GF]	21
Duck liver parfait, cherry + currant chutney, house-baked brioche *	18
Winter leaves, Hayes smoked Ora King salmon, salt-baked beetroot, orange, pomegranate dressing [GF/DF] Δ	28
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

NZ shoestring fries, aioli Δ	9
Honey and orange glazed yams, sour cream	9
Charred brussel sprouts, bacon vinaigrette, house-made creme fraiche [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.