

SHORT OR LONG?

LUNCH

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 [GF/Vg]	32
Potato gnocchi, confit tomato, asparagus, goat curd, pine nuts [GF/V]	32
Line caught market fish - ask your waiter for the daily catch	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]	38pp

COMMON GROUND

Bao buns — pork belly, sauerkraut, pickled radish, sticky sauce	2pc 20
— crispy sichuan tofu, hot + sour eggplant, crushed peanuts [Vg]	2pc 20
Classic cheese burger - Angus pattie, iceberg, burger sauce, McClure's pickle	22
Line caught battered market fish, iceberg wedge, capers, tartare, steak cut fries	26

ON THE SIDE

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.