

To Eat



SNACKS

Focaccia, house cultured butter, roasted yeast	14
Marinated Telegraph Hill big green olives ^{GF DF}	12
Oysters, shucked to order, rhubarb, pink pepper ^{GF DF}	5
Ortiz anchovie, pommes Anna, salsa verde ^{GF}	10
Duck liver pâté éclair, tamarillo, pistachio	12e
Onion and smoked cheddar arancini	15
Curried goat croquettes, sheeps milk yogurt	17
Pickled clams, sea vegetables, dill emulsion	18

SMALLER

Hohepa halloumi, zuni pickle, honey, pine nuts ^{GF}	23
Steak tartare, jerusalem artichoke, black garlic, espelette pepper ^{GF DF}	24
Raw fish, pickled kishu mandarin, oyster cream, horseradish ^{GF}	25
Paua, pork cheek, celeriac cream, XO sauce ^{GF}	27

LARGER

Wild venison, turnip and dashi cake, cavolo nero, sauce seasoned with ponzu ^{GF}	42
Beef fillet, parsnip cream, braised mushrooms, sauce au poivre, truffle oil ^{GF}	42
Market fish, risotto of grains and mussels, roasted cabbage, fish bone sauce, crayfish mayo	42
Double baked blue cheese soufflé, confit leek, walnut	38

FOR TWO

45 days dry aged 600g ribeye on the bone, anchovy butter ^{GF}	80
Roasted lamb shoulder, almond cream, nduja,	85

ON THE SIDE

Organic carrots, carrot sauce, pumpkin seeds ^{GF}	13
Grilled asparagus, macadamia cream ^{GF DF}	12
Shoestring fries, truffle oil, parmesan ^{GF}	12
Baby cos lettuce, buttermilk, pangrattato	12

DESSERT

Cultured buttermilk panna cotta, honeycomb, crystalised bee pollen	16
Crème caramel, banana, amaro currants, candied almonds ^{GF}	16
Chocolate crèmeux, tamarillo, star anise	16
Chocolate and cognac truffle, salted caramel ^{GF}	4e
Affogato ^{GF}	16

CHEESE

Served with honeycomb, fig bread, rye crackers	
Choose one (60g)	18
Choose two (2 × 30g)	23
Choose three (3 × 30g)	28
Craggy Range Dairy, cheddar, sheep milk, firm, buttery texture, Hawke's Bay	
Origin Earth, Pink & White Terraces, cows milk, soft, washed rind, Hawke's Bay	
Origin earth, blue, sheep milk, rich and buttery, Hawke's Bay	