



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
Fried Hohepa halloumi, chilli jam, coriander ^{GF}	16
Duck liver pâté éclair, tamarillo, pistachio	12e
Tora bay crayfish, milk bun, old bay, witloof	20e
Onion and smoked cheddar arancini	16
Fried Bostock Chicken, zuni pickle,	18

SMALLER

Heirloom tomatos, organic tofu, seaweed vinaigrette, fried shallot ^{DF}	24
Steak tartare, Nana's fried bread, Mascarpone, Parmesan, espelette pepper	24
Raw fish, pickled kishu mandarin, oyster cream, horseradish ^{GF}	25

LARGER

Wild venison, turnip and dashi cake, silverbeet, sauce seasoned with ponzu ^{GF}	42
Beef fillet, parsnip cream, braised mushrooms, sauce au poivre, truffle oil ^{GF}	42
Market fish, diamond clam, XO sauce, potato dumplings, roasted cabbage, crayfish oil	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, curry leaves ^{GF}	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

Macerated strawberries, coconut pannacotta, rhubarb granita, lime ^{GF}	16
Crème caramel, sauternes jelly, golden raisins, fig leaf oil ^{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	
Craggy Range Dairy, blue, sheep milk, rich and buttery, Hawke's Bay	