

To Eat



TO SNACK

House made Focaccia, cultured seaweed butter	14
Marinated Telegraph Hill big green olives ^{GF DF}	12
Oysters, shucked to order, rhubarb, pink pepper ^{DF}	5
Steak tartare, bone marrow, fried potato ^{GF}	10e
Fried Jerusalem artichokes, nduja mayo ^{GF DF}	12
A lady butcher wagyu bresola, guindilla pepper ^{DF}	24

SMALLER

Duck liver Pâté, persimmon and passionfruit relish, sherry gastrique, brioche	23
Raw fish, pickled kishu mandarin, oyster cream, horseradish ^{GF}	25
Paua, pork cheek, celeriac cream, XO sauce ^{GF}	27
Hohepa halloumi, zuni pickle, honey, pine nuts ^{GF}	23

LARGER

Wild venison, Japanese radish cooked in dashi, shiitake, cavolo nero ^{GF}	42
Beef fillet, parsnip cream, silverbeet, charcoal beef shin sauce, truffle oil ^{GF}	42
Houhora heritage breed pork loin, white kimchi, chicken sauce	42
Market fish, risotto of grains and clams, wood roasted cabbage, fish bone sauce, crayfish mayo	42
Twice baked cheese soufflé, pecorino cream pickled witloof, poached quince, walnut	38
Perigord black truffle, lardo, aged pecorino, gemelli pasta	38

FOR TWO

45 days dry aged 600g ribeye on the bone, café de paris butter, curry leaves ^{GF}	80
Roasted lamb shoulder, almond cream, nduja,	85
Whole roasted flounder, confit leek, fennel, hazelnuts, chardonny butter ^{GF}	55

ON THE SIDE

Organic carrots, carrot sauce, pumpkin seeds ^{GF}	13
Fried brussels sprouts, colatura, chili, mint ^{GF DF}	12
Shoestring fries, truffle oil, parmesan ^{GF}	12
Baby cos lettuce, buttermilk, pangrattato	12

DESSERT

Rustic lemon and pine nut tart, crème fraiche, marmalade	16
Crème caramel, banana, amaro currents, candied cocoa nibs ^{GF}	16
Dark chocolate mousse, olive oil, yuzu, macadamia	16
Chocolate and cognac truffle, salted caramel ^{GF}	4e
Affogato ^{GF}	16

CHEESE

Served with honeycomb, grapes, lavosh	
Choose one (60g)	16
Choose two (2 × 30g)	21
Choose three (3 × 30g)	26
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	