

RAW

Ossetra Caviar Bump / 30

Ossetra Caviar Tin Chopped Egg, Chives, Crème Fraîche, Shallots, Brioche / 30g - 260 / 100g - 600

TREATS

Fried Bread Whipped Goats Cheese, Truffle Honey, Rosemary / 14

Chatham Islands Crayfish Éclair Organic Egg, Spiced Bisque, Herbs / 22

Ossetra Caviar & Onslow Fried Chicken Courgette Pickle / 26

STARTERS

Big Glory Bay Salmon Pastrami Savoury Canelé, Pickled Cucumber, Honey Mustard / 34

Chicken Liver Parfait Smoked Maple, Black Pepper, Toasted Brioche / 20

Scampi and Ruakākā Kingfish Crudo Saffron Ginger Dressing, Waiheke Garden Flowers / 34

Confit Butternut Whipped Ricotta, Compressed Pear, Crispy Oregano, Butternut Jus / 30

Yellowfin Tuna Carpaccio Burnt Butter Sauce, Chilli Oil / 30

MAINS

Tomato Butter Poached Market Fish Ratatouille, Olive Crumb, Basil / 56

Fruits Of The Sea Grilled Prawn, Octopus, Scampi, Fried Calamari, Steamed Clams / 120

Awatoru Red Deer Wellington Creamed Spinach, Pickled Blackberry / 58

Cambridge Duck Breast Cherry Glaze, Witloof, Crispy Rillette, Jerusalem Artichoke Purée / 56

Southern Stations Wagyu 150g Scotch Chicken Liver Parfait, Pickled Button Mushroom / 90

12 Hour Lumina Lamb Shoulder Broccoli Verde, Pine Nuts, Parsley, Mint (to share) / 98

SIDES

Simple Green Salad French Vinaigrette / 15

Brussels Sprouts Cheddar Béchamel, Puffed Buckwheat / 18

Triple Cooked Agria Potatoes Sauce Verte, Aioli / 16