

RAW

Ossetra Caviar Bump / 30

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

Kaipara Oysters *Chardonnay Mignonette, Lemon* / Half Dozen 48

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

Riwaka Truffle Dip *Housemade Agria Potato Chips* / 20

STARTERS

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

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

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

West Coast Whitebait Toast *Chopped Egg, Brioche, Garden Herbs, Lemon* / 34

Yellowfin Tuna Carpaccio *Burnt Butter Sauce, Chilli Oil* / 30

MAINS

Tomato Butter Poached Snapper *Ratatouille, Olive Crumb, Basil* / 56

Riwaka Truffle Risotto *Mascarpone, Parmigiano Reggiano* / 56

Southern Stations Sirloin *Glazed Shortrib, Artichoke Purée* / 55

Coastal Lamb Rack *Butternut Purée, Sweetbread Schnitzel, Whipped Feta, Sprouts* / 46

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