

RAW

Ossetra Caviar Bump / 30

Ossetra Caviar Tin Chopped Egg, Chives, Crème Fraîche, Red Onion, 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

Charred Chilli Kingfish Wing Pickled Red Onion, Buttermilk Mayonnaise / 18

Three Cheese Stuffed Courgette Flower Courgette Puree, Crispy Basil / 32

Green Fern Asparagus Egg Yolk Sauce, Watercress dressing, Asparagus Vinaigrette / 26

Scampi and Ruakaka Kingfish Crudo Saffron Ginger Dressing, Waiheke Garden Flower / 34

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

Yellowfin Tuna Carpaccio Burnt Butter Sauce, Chilli Oil / 30

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Salmon Trolley

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

MAINS

Cambridge Duck Breast Cherry Glaze, Witloof, Crispy Rilette, Artichoke / 56

Miso Butter Poached Snapper Clam Velouté, Paua Croutons, Pickled Wakame / 56

Wild Venison Striploin Smoked Eggplant, Rainbow Chard, Spiced Juniper Butter / 56

Cloudy Bay Clams Scampi Bouillabaisse, Octopus, Calamari, Prawn, Sea Chicory / 60

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Southern Stations Wagyu 150g Scotch Pickled Mustard Seeds, Shallots, Chive / 90

12 Hour Lumina Lamb Shoulder Broccoli Verde, Pinenuts, Parsley, Mint (To Share) / 98

SIDES

Simple Green Salad French Vinaigrette / 15

Confit Butternut Pickled Butternut, Pecans, Pumpkin Seeds / 26

Roasted Brussels Sprouts Parmesan, Béchamel, Hazelnuts, Chives / 18

Triple Cooked Agria Potatoes Confit Garlic, Chives / 16

ON SLOW
J O S H E M E T T