

RAW

Ossetra Caviar Bump / 30

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

Te Matuku 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

STARTERS

Heirloomacy Heirloom Tomatoes *Romesco, Whipped Clevedon Buffalo Cheese* / 28

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

Market Fish Crudo *Candied Ginger, Sherry Vinegar, Grapeseed Oil, Fried Shallots* / 30

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

YellowfinTuna Carpaccio *Burnt Butter Sauce, Chilli Oil* / 30

SALMON TROLLEY

Big Glory Bay Salmon *Garden Herbs, Savoury Canelé, Pickled Cucumber, Honey Mustard* / 34

MAINS

Pan Seared Ocean Cod *Smoked Marlborough Mussels, Pickled Carrot, Dill* / 56

Mushroom Risotto *Parmigiano Reggiano, Porcini Butter, Hazelnut* / 48

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

Cambridge White Asparagus *Chive Beurre Blanc, New Season Pearla Potato, Crumb, Organic Egg, Chervil* / 48

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

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

12 Hour Lumina Lamb Shoulder *Pea Puree, Snow Peas, Asparagus, Mint (to share)* / 98

SIDES

Simple Green Salad *French Vinaigrette* / 15

Triple Cooked Agria Potatoes *Sauce Verte, Aioli* / 16

Greenfern Farms Asparagus *Caper Beurre Blanc, Pangrattato* / 26