

RAW

Ossetra Caviar Bump / 30

Kaipara Oysters Chardonnay Mignonette, Lemon / Half Dozen 42

Caviar Mafia 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, Basil / 22

Ossetra Caviar & Onslow Fried Chicken Courgette Pickle / 26

STARTERS

Caesar Toast Brioche, Egg Butter, Ortiz Anchovy, Chicken Skin / 26

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

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

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

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

Raviolo Morton Bay Bug, Snapper, Scampi Bisque, Fried Basil / 38

Tuna Carpaccio Burnt Butter Sauce, Chilli Oil / 30

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Salmon Trolley

Big Glory Bay Salmon Pastrami Pickled Cucumber, Red Onion, Honey Mustard, Toasted Rye / 34

MAINS

Cloudy Bay Diamond Clam Risotto Saffron, Crème Fraîche, Fennel, Chives / 40

Cambridge Confit Duck Leg Radicchio, Baby Gem, Walnuts, Pine Nuts, Apple / 46

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

Speckle Park Eye Fillet Glazed Short Rib, Parsnip Purée / 56

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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

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

Confit Butternut Clevedon Buffalo Curd, Pickled Butternut, Pecans, Pumpkin Seeds / 26

Triple Cooked Agria Potatoes Confit Garlic, Chives / 16

ON SLOW
J O S H E M E T T