

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

Chicken Liver Parfait *Smoked Maple, Cromwell Cherries, Hazelnut, Black Pepper* / 20

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

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

Three Cheese Stuffed Courgette Flower *Courgette Purée, Crispy Basil* / 28

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

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

Wild Venison Striploin *Beetroot, Spiced Juniper Butter, Merlot Vinegar* / 54

Cambridge Duck Breast *Citrus Glaze, Witloof Tarte Tatin, Hazelnut Cream* / 56

Southern Stations Wagyu 150g Scotch *Parsley Butter, Mushroom Purée, Confit Shallots, Thyme* / 90

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

SIDES

Oak Lettuce Salad *Cos, Radicchio, Garden Herbs, French Vinaigrette* / 15

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

Triple Cooked Agria Potatoes *Confit Garlic, Chives* / 16