

bites

- Freshly Shucked Oysters (ea) - 5.5
- Seared Beef Bruschetta | blue cheese, lemon zest, basil oil (ea) - 5
- Ōra King Salmon Tartare | capers, red onion, parsley, tapioca (ea) - 7
- Mills Bay Mussels | carrot, white kimchi, nectarine, pear, tapioca, chili oil -16
- Chicken Liver Parfait | apple & rhubarb relish, roasted almonds, fried shallots, sourdough -16
- Croquettes | goat's cheese, honey (8) -16

entrees

- Venison Tartare | cornichons, chives, cherry, mustard, sour cream, beetroot chips - 22
- Ceviche | jalapeno, grapefruit, coriander, tomato, coconut cream, lime - 22
- Gin & Beetroot Cured Ōra King Salmon | olive, celery, caper berries, wasabi crème fraiche, neudorf olive oil - 23
- Grilled NZ Scampi | garlic butter, lemon - 30
- Halloumi | apple, chipotle, kumara, granola, honey, beetroot, walnuts, figs – 23

mains

- Market Fish Fillet | cauliflower, zucchini, olives, roasted cos, peas, broad beans, seaweed butter - 35
- Whole Flounder | brown butter, lemon, paprika - 26
- Windsor Blue & Roasted Garlic Souffle | beetroot, cos lettuce, raisins, spiced almonds - 30
- Lamb Rump | couscous caponata, anchovy, thorvald tzatziki, preserved lemon - 38
- Beef Cheeks | butter beans, confit garlic & watercress puree, peas, gourmet potatoes - 37
- 250g Eye Fillet | confit carrot, carrot & caraway puree, pickled blackberry, jus - 38

sides

- Sautéed Potato Salad | chives, bacon, onion - 12
- Grilled Broccoli | miso mayonnaise, radish - 10
- Chopped Cos Lettuce Salad | parmesan, anchovy, lemon - 12

dessert

- Butterscotch Pot | soft whipped cream, praline -14
- Olive Oil Cake | cassis, crème fraiche custard, vanilla ice cream, buttermilk honey foam - 14
- White Chocolate Cream | summer berries, mint, berry gelato. meringue - 14
- Affogato | espresso, ice-cream, biscotti - 10

'trust the chef'

6 Courses - \$95pp

