

Bites

Freshly Shucked Oysters (ea) – 5.5

Mills Bay Mussels | masak lemak mayo, apple, coriander – 16

Chicken Liver Parfait | apple & rhubarb relish, roasted almonds, fried shallots, sourdough – 16

Croquettes | goat's cheese, honey (8) – 16

Entrees

Ōra King Salmon tartare | yuzu crème fraîche, citrus gel, quinoa wafer, verjus dressing– 24

Beef Carpaccio | black garlic mayo, mustard, walnuts, truffle, parmesan, crispy potato – 26

Ceviche | radish, chilli, crème fraîche, passion fruit, yuzu, coriander – 23

Halloumi | tahini yoghurt, curry granola, persimmon, honey – 23

Crispy Pork Belly | cabbage puree, horseradish, pickled daikon, crackling – 24

NZ Scampi | garlic butter, lemon – 30

Mains

Whole Roasted Flounder | diced potatoes, cos lettuce, peas, curry mayo, fried curry leave, coriander – 35

Market Fish Fillet | steamed clams, chorizo, bok choy, soy burre blanc – 36

NZ Cheese & Roasted Garlic Souffle | beetroot, cos lettuce, dates, spiced almonds – 32

Preserved Artichoke Ravioli | Pumpkin Velouté, goat cheese, pine nuts, kalamata olives– 32

Lamb Neck | apricots, creamy polenta, roasted winter vegetable, herb crumb, jus – 38

Lamb Rack | charred broccoli, broccoli puree, pickled carrot, persimmon, jus – 40

250g Eye Fillet | wilted greens, swede puree, pickled fennel, jus – 40

Sides

Baked Potato mash | roasted chicken jus – 12

Grilled Broccoli | miso mayonnaise, radish – 12

Brussel Sprouts | Cranberry's, choron, spiced almonds – 12

Chopped Cos Lettuce Salad | parmesan, anchovy & lemon dressing – 12

Dessert

Cheesecake | brandied cranberries, walnut malt crumb, sponge finger, raspberry gelato – 14

Tapioca pudding | coconut, passion fruit ice cream, feijoa compote, rice cracker, ginger – 14

Butterscotch Pot | soft whipped cream, praline –14

Affogato | espresso, ice-cream, biscotti – 10

‘Trust The Chef’

6 Courses – \$95pp

