

Bites

Freshly Shucked Oysters (ea) – 5.5

Ōra King Salmon Tartare | capers, red onion, parsley, tapioca (ea) – 7

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

Citrus Cured Ōra King Salmon | edamame beans, citrus gel, pickled ginger, wasabi avocado cream, pickled cucumber - 23

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

Ceviche | radish, chilli, crème fraiche, 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

Market Fish Fillet | steamed clams, chorizo, butter beans, charred parsnip, radish - 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 Rack | charred broccoli, broccoli puree, pickled carrot, persimmon, jus - 40

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

250g Eye Fillet | wilted greens, swede puree, mustard cream - 40*

Sides

Grilled Broccoli | miso mayonnaise, radish – 12

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

Baked Potato Mash | roasted chicken jus – 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

2 Courses \$50

3 Courses \$60

*\$5 dish supplement applies on 2 & 3 course menu

'Trust The Chef'
6 Courses – \$85pp

