

Bites

Freshly Shucked Oysters (ea) - 5.5

Ora 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

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

Ora King Salmon tartare | yuzu crème fraiche, citrus gel, quinoa wafer, verjus dressing– 24

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

NZ Scampi | garlic butter, lemon - 30

Halloumi | tahini yogurt, curry granola, persimmon, honey - 23

Gua-Bao (2) | steamed buns, southern fried market fish, coriander slaw, sriracha sauce – 22

Mains

Seafood Chowder | market fish, mussels, potato, parsley, sourdough – 25

Wild Mushroom Risotto | homemade beef chipotle sausage, crispy bacon, parmesan, rocket – 29

Preserved Artichoke Ravioli | pumpkin velouté, goat's cheese, pine nuts, kalamata olives– 30

NZ Cheese & Roasted Garlic Souffle | beetroot, cos lettuce, dates, spiced almonds – 30

Market Fish Fillet | diced potatoes, cos lettuce, peas, curry mayo, fried curry leaves, coriander – 35

250g Eye Fillet | roasted parsnip, carrot, béarnaise sauce, jus, rocket – 38

Sides

Hand Cut Chips | roasted garlic aioli, sea salt - 10

Grilled Broccoli | miso mayonnaise, radish - 12

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

Dessert

Butterscotch Pot | soft whipped cream, praline -14

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

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

Affogato | espresso, ice-cream, biscotti – 10

'Trust The Chef'

4 Courses - \$65pp
designed for whole table

