

Bites

Focaccia | seaweed & sea salt butter – 8

Freshly shucked oysters served natural | rhubarb apple mignonette (ea) – 5.5

Southern fried | sauce gribiche (ea) – 6

Ōra King salmon tartare | cucumber, avocado, soy, ginger, togarashi, quinoa crisp (ea) - 7

Mills Bay mussel escabeche | saffron carrots, crème fraîche, mustard leaves – 16

Chicken liver parfait | apple & rhubarb relish, roasted almonds, fried shallots, focaccia -16

Goat cheese croquettes | black pepper, thyme infused honey (8) – 16

Entrees

Ōra King salmon | horseradish cream, mustard seeds, seaweed salad, celery, soy dressing – 25

Market fish ceviche | avocado, red onion, smoked chilli, coriander, kumara chips, lime dressing – 24

Halloumi | apple, chipotle, kumara, granola, honey, beetroot, walnuts, figs – 24

Baked Cloudy Bay diamond shell clams | pangrattato, parsley, lemon, garlic butter – 26

Wagyu beef tartare | smoked cream, hopped mustard, walnut, cured yolk, potato crisp, preserved blueberries – 26

Seared Coromandel scallops | cauliflower purée, black pudding migas, fresh apple, brown butter, hazelnuts – 30

Mains

Pan roasted market fish w green papaya, cucumber, cashews, chilli & coriander salad w lime & tamarind dressing – 36

Taleggio & roast garlic soufflé | beetroot, artichoke, endive, radicchio, dates, spiced almonds – 34

Grilled Lamb Rack | fondant carrots, whipped feta, mint, coriander, vadouvan spices – 40

Braised beef short rib | parsnip skordalia, celeriac, fennel rémoulade – 38

Grilled beef fillet steak | steakhouse style radicchio, walnut, chives & blue cheese salad - peppercorn sauce – 40

Roasted whole flounder | paprika spices, lime – subject to market availability and price

Sides

Grilled asparagus | cultured cream, hazelnuts – 12.5

Baked potato gratin | chives, taleggio – 12.5

Roasted crown pumpkin, tahini yoghurt, pumpkin seed, cumin – 12.5

Chopped cos lettuce salad | buttermilk dressing, radish, zaatar – 10.5

Hand cut agria chips | roasted garlic mayonnaise – 12.5

Dessert

Vanilla cheesecake | brandied cranberries, walnut malt crumb, caramelised pastry, raspberry gelato – 14

Tapioca Pudding | coconut, mango sorbet, pineapple, rice cracker, ginger - 14

Butterscotch pot de crème | soft whipped cream, almond, hazelnut praline -14

‘Trust The Chef’

6 Courses – \$95pp

