

Bites

Shucked to order – oyster served natural | green apple mignonette (ea) – 5.5

Southern fried oyster | sauce gribiche (ea) – 6

Focaccia | seaweed butter (4) – 8

Cured Ōra King salmon | mustard crème fraiche, pickled onion, grilled sourdough (ea) - 7

Baked Mills Bay mussels | nduja & lime mayonnaise, spring onion – 16

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

Entrees

ViaVio Stracciatella cheese | persimmon, walnut, endive, pangrattato, spring onion oil, watercress – 25

Market fish ceviche | avocado, red onion, smoked chilli, coriander, kumara chips, lime dressing – 25

Ōra King salmon | daikon, green apple, sesame, horseradish, ponzu dressing – 26

Beef tartare | truffle mascarpone, mushroom, chives, crispy onion, potato chips – 26

Steamed cloudy bay diamond shell clams | pangrattato, xo shitake mushroom sauce, chives – 26

Pan fried scallops | leek potato puree, nduja oil, crispy leeks - 30

Mains

Grilled beef fillet | Jerusalem artichoke, mushroom puree, sauteed watercress, walnuts – 40

Pan roasted market fish | roasted cauliflower, grilled leeks, beurre blanc – 36

Taleggio cheese & roasted garlic soufflé | beetroot, fresh orange, cress, dates, spiced almonds – 34

Grilled lamb rump | roasted swede, goat cheese, kalamata olive dukkah, brussels sprouts – 40

Braised short rib | parsnip & garlic puree, radish, red onion, fennel – 38

Sides

Baked potato gratin | chives, wildfire cheese – 12.5

Roasted Pumpkin | tahini yogurt, pumpkin seeds, vadouvan spice – 12.5

Baked broccoli | miso mayonnaise, crispy shallots – 12.5

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

Dessert

Baked cheesecake | poached quince, mascarpone, ginger crumb – 14

Treacle Pudding | orange caramel sauce, mandarin, pecan nuts, vanilla ice cream – 14

Butterscotch pot | soft whipped cream, nut praline, salted caramel sauce – 14

‘Trust The Chef’

6 Courses – \$95pp

