

Bites

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

Southern fried oyster | sauce gribiche (ea) – 6

Focaccia | seaweed butter – 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

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

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

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

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

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

Mains

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

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

Roasted chicken risotto | streaky bacon, white beans, chives, parmesan – 30

Seafood chowder | market fish, mussels, potato, parsley, garlic butter, focaccia – 26

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

Sides

Baked broccoli | miso mayonnaise, crispy shallots – 12.5

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

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

Hand cut agria chips | roasted garlic mayonnaise – 12.5

Dessert

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

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

Butterscotch pot de crème | soft whipped cream, hazelnut praline, salted caramel sauce – 14

'Trust The Chef'

4 Courses - \$65pp

