

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

Ōra King salmon tartare | beetroot puree, soy, ginger, tapioca cracker (ea) – 8

Baked Mills Bay mussels | tamarind mayonnaise, Sichuan chilli oil, chives – 20

Goat cheese croquettes | black pepper, thyme infused honey (8) – 18

Entrees

Ōra King salmon | edamame beans, confit garlic, pickled daikon, fried wakame, lemongrass & lime dressing – 26

Market fish ceviche | charred sweetcorn, red onion, lemon gel, coriander, red chilli dressing – 26

NZ Scampi | garlic butter, lemon - 35

Beef tartare | dashi mayonnaise, confit yolk, gherkins, crispy onion, potato chips – 26

Gua-Bao (2) | steamed buns, southern fried market fish, coriander slaw, sriracha sauce – 26

Mains

Pan roasted market fish | green papaya, cucumber, cashews, chilli & coriander salad, lime & tamarind dressing – 38

Viavio gorgonzola cheese & roasted garlic soufflé | beetroot, fresh pear, cress, dates, walnuts – 36

Roasted chicken risotto | streaky bacon, grilled focaccia, white beans, parmesan, rocket – 30

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

Grilled sirloin steak | watercress, walnut, chives & blue cheese salad, peppercorn sauce – 42

Sides

Grilled green beans | anchovy butter, shaved bonito – 13

Roasted kumara | lime yogurt, pickled red onion – 13

Chopped cos lettuce salad | buttermilk dressing, radish, zaatar – 12.5

Shoestring fries | roasted garlic mayonnaise – 12.5

Dessert

Elderflower pannacotta | fresh strawberries, pistachio praline – 15

Dark chocolate mousse | roasted apricots, chocolate crumb, sambuca mascarpone – 15

Butterscotch pot de crème | soft whipped cream, hazelnut praline, salted caramel sauce – 15

‘Trust The Chef’

4 Courses - \$65pp

