

## Bites

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

Half dozen oysters served natural (6) - 30

Southern fried oyster | sauce gribiche (ea) – 6

Sourdough | seaweed butter (4) -8

Salmon poke | avocado, soy, sesame tapioca cracker (ea) – 8

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

## Entrees

Market fish ceviche | avocado crema, grapefruit, coriander, mint, crispy shallot, green chilli dressing – 26

Seared beef tartare | parmesan, chives, anchovy dressing, sourdough crumbs, endive, rocket – 26

Baked Mills Bay mussels | lemongrass & ginger mayonnaise, Sichuan chilli oil, coriander (8) – 26

Buffalo stracciatella | grilled nectarine, salted almonds, fig leaf oil, grilled red chilli, basil – 26

Marlborough cured salmon | pickled cucumber salad, apple gel, horseradish cream, burnt onion oil – 26

## Mains

Grilled beef fillet steak | smoked onion puree, mushroom duxelles, confit garlic, sauteed spinach – 42

Pan roasted market fish | butter bean puree, confit fennel, salsa verde, scorched watercress – 40

Windsor blue cheese & roasted garlic soufflé | roasted beetroot, grilled artichoke, walnuts, endive – 36

Grilled lamb rump | roasted eggplant, yoghurt, cucumber, pomegranate, mint, kasundi – 42

Braised beef short rib | parsnip skordalia, celeriac & apple remoulade, rocket – 42

## Sides

Baked potato gratin | taleggio (washed rind) cheese, chives – 14

Char-grilled asparagus | romesco, toasted hazelnuts – 14

Roasted spring carrots | ricotta, carrot top pistou – 14

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

## Dessert

Eton mess | vanilla meringue, strawberries, soft whipped cream, raspberry sauce – 15

Vanilla & lemon cheesecake | roasted rhubarb, hazelnut & sesame crumb – 15

Butterscotch pots de crème | soft whipped cream, nut praline, salted caramel sauce – 15

## ‘Trust The Chef’

5 Courses – \$115pp

“The trust the chef is designed to be enjoyed by the entire table”

