

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 | roasted pumpkin, prosciutto, salted almonds, chilli dressing, rosemary oil – 26

Fried West Coast Whitebait | sourdough, sea salt butter, lemon – 28

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

Mains

Braised Lamb Shoulder | | roasted pumpkin, cauliflower, whipped feta, mint, dukkah – 40

Pan roasted market fish | butter beans, marinara sauce, watercress – 40

Potato gnocchi | mushroom, spinach, crispy chorizo, parmesan & blue cheese sauce – 38

Pumpkin risotto | prosciutto, blue cheese, walnuts – 30

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

Sides

Hand cut agria chips | roasted garlic mayonnaise – 12.5

Char-grilled broccoli | miso mayonnaise, toasted almonds – 14

Roasted pumpkin | ricotta, pistou – 14

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

Dessert

Dark Chocolate mousse | whipped cream, almond crumble, orange zest – 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

4 Courses - \$85pp

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

