

Bites

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

Half dozen oysters served natural (6) – 30 GF - DF

Southern fried oyster | sauce gribiche (ea) – 6

Grilled sourdough | whipped roe, capers, parsley and lemon -16

Salmon tartare | dashi crisps, pickled shallots, fresh apple, burnt onion oil (6) – 26 GF - DF

Goat cheese gougères | raisin, pine nuts, black pepper, thyme infused honey (8) – 18

Entrees

Market fish ceviche | guacamole, radish, crispy shallots, soy and sesame dressing – 26.5 GF - DF

Baked Mills Bay mussels | lemongrass & ginger mayonnaise, Sichuan chilli oil, coriander (8) – 26.5 GF - DF

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

Buffalo stracciatella | prosciutto, stone fruits, rosemary pangratatto – 26.5

Seared scallops | pea and mint puree, prosciutto – 34 GF

Cured Akaroa Sea run salmon | pickled cucumber, dill crème fraiche, grilled toasts – 26.5

Mains

Angus Pure Sirloin | roasted beetroot salad, horseradish cream, beef jus – 44 GF

Goat cheese & roasted garlic souffle | roasted beetroot, grilled artichoke, honey walnuts – 38

Pan roasted market fish | alusia beans, nduja & gremolata, cress – 40 GF

Braised lamb shoulder | baked kumara, grilled zucchini, whipped feta, mint, dukkah – 40 GF

Braised beef short rib | parsnip puree, kohlrabi, fennel and green apple remoulade, jus – 40 GF

Whole roasted flounder | nduja butter, lemon, cos salad – 40 GF

Sides

Baked potato gratin | brie cheese, chives – 14 GF

Char-grilled zucchini | feta, pine nuts, basil, garlic – 14 GF

Baked kumara | crème fraiche, carrot top pistou – 14 GF

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

Dessert

Choux Pastry | candied peanuts, praline, vanilla ice cream, chocolate sauce – 15

Vanilla & Lemon deconstructed Cheesecake | strawberry confit, hazelnut & sesame crumb – 15 GF

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

“Trust The Chef”

5 Courses – \$115pp

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

