

TO START / SHARE

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

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

Goat cheese gougères | raisin, pine nuts, honey, thyme, black pepper – 18

LUNCH

Entrees

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

Seared beef tartare | parmesan, chives, anchovy dressing, sourdough crumbs, endive, rocket – 26.5

Buffalo stracciatella | prosciutto, grilled asparagus, rosemary pangrattato – 26.5

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

Roast beetroot salad | honey candied walnuts, soft goat cheese, croutons, soft herbs, sherry vinegar dressing – 26.5

Caesar salad | cos romaine, croutons / Cantabrian anchovies / Grana Padano & anchovy dressing – 26

Add roast chicken – 32

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

Mains

Seafood chowder | mussels, potato, fennel, celery, parsley, garlic butter & cream w fresh sourdough + butter – 26.5

Risotto | streaky bacon, roast chicken, white beans, grilled bread, rocket & parmesan – 30

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

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

SIDES

Hand cut agria chips | roasted garlic mayonnaise – 12.5 GF - DF

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

Baked kumara | crème fraiche, carrot top pistou – 14 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

CHEESE

Saint Agur (France) Blue Cheese

Delices de Bourgogne (France) Triple Cheese

house-baked bread, fruit and nuts

one cheese – 12 // two cheeses – 18