

Evening

<i>RAW CLOUDY BAY CLAMS</i> grapefruit granita, citrus oil	3.5 ea
<i>RAW OYSTERS</i> champagne granita	mp
<i>MARINATED OLIVES</i> cab sav, spices	10
<i>SOURDOUGH</i> wakame butter	12
<i>PEPPERS & WHITE ANCHOVIES</i> romesco, citrus oil	15
<i>BURRATA</i> eggplant kasundi, lime	21
<i>PAUA DOUGHNUT</i> creamed paua, horseradish mayo	13 ea
<i>CHICKEN LIVER PARFAIT</i> shallot, parsley, sourdough	21
<i>RAW FISH</i> oyster cream, sturgeon caviar, citrus	29
<i>STEAK TARTARE</i> black garlic, caramelised onion, housemade crisps	25
<i>CRISPY EGGPLANT</i> spicy nduja dressing, buffalo curd	28
<i>CLOUDY BAY CLAMS</i> chorizo butter	30
<i>LAMB RIBS</i> olive gremolata, apple glaze, mint	27
<i>PANSOTTI</i> celeriac & buffalo curd filled pasta, beurre monte, pinenuts	39
<i>SCOTCH FILLET</i> grilled over charcoal, cafe de paris, jus	40
<i>PORK TOMAHAWK</i> on the bone, caramelised fennel butter	42
<i>DUCK FRITES</i> two duck breasts rolled & stuffed with duck sausage garlic pecorino frites, jus	88
<i>VEAL SHOULDER</i> braised veal shoulder, pomme puree & tarragon jus	99
<i>FRIED CAULIFLOWER</i> cashew cream, herbs	15
<i>GOLDEN BEETS</i> goats cheese, salsa verde	15
<i>GARLIC FRIES</i> herb mayo	14
<i>CRUNCHITA LEAVES</i> buttermilk dressing, pecorino	14

Sweet

DESSERT

<i>CREME BRULEE</i> vanilla, quince	13
<i>CHOCOLATE HAZELNUT MARQUISE</i> dark ghana, hazelnut cream	16
<i>PEAR TARTE TATIN</i> creme anglaise * please allow 20 minutes, best shared	38

DESSERT WINE / PORT

<i>PEREGRINE</i> late harvest riesling 2017	Otago	13/55
<i>CAMPBELLS RUTHERGLEN</i> muscat	Vic AUS	15/65
<i>RAMOS PINTO PORTO WHITE</i>	Portugal	12
<i>RAMOS PINTO PORTO TAWNY</i>	Portugal	12

TEA & COFFEE AVAILABLE