
MAIN PLUS ENTREE OR DESSERT	\$50
3 COURSES ENTRÉE/MAIN/DESSERT	\$60
4 COURSES INCLUDING SEAFOOD	\$70

SEAFOOD

Pickled mussels, coastal herbs, parmesan shortbread	\$19
Smoked mackerel croquettes, tomato and peach chutney	\$16
White anchovy, sourdough, romesco, black garlic, herbs	\$17
Cloudy Bay moon shell clams, chorizo butter, macadamia picada	\$28

ENTREES

Chicken parfait, quince, toasted seeds, lavosh	\$24
Beetroot tartare, black garlic, shallots, capers, pickled guava	\$22
Broccoli, white anchovy, almond cream, golden sultanas, lemon	\$24

MAINS

Confit duck leg, roasted butternut, braised buckwheat, roasted spiced nuts, lemon, mint	\$38
Poached blue moki, smoked fish sauce, mushroom, cured hen's yolk, pickled chilli	\$42
Burrata, beetroot, pickled orange, whitloof, roasted seeds	\$38

SIDES

Salt and vinegar potatoes	\$12
Rocket, pear and sunflower salad	\$12
House made sourdough, miso butter	\$11

DESSERTS

Rhubarb, miso fudge, lavender ice cream, gin granita	\$19
Olive oil sponge, pears, fig leaf ice cream, pine nuts, olive oil	\$23
Affogato with a salted caramel bon bon, (add on Frangelico \$5)	\$15



Everything is made in a kitchen that handles gluten and other allergens, please let your waitstaff know of any dietary requirements or allergies prior to ordering