

SEAFOOD BAR

Paua and pork hock, filo pastry, hot sauce crumble 24

Smoked mackerel croquettes, pear chutney 18

Cloudy Bay moonshell clams, chorizo butter, macadamia picada herbs 28

ENTRÉE

Gnocchi, cider cream, saffron pickled fennel, hazelnuts, parsley 22

Oxtail tortellini, smoked potato, pickled walnut, dill oil 24

Eliza's sourdough, miso butter 11

Chicken parfait, roasted quince, toasted seeds, house made lavosh 19

MAIN

Beef short rib, roasted brussels, celeriac puree, wild plums, pickled red onion 38

Steamed Moki, chorizo and clam bouillabaisse, white bean puree 38

Chickpea and polenta panisse, pickled celery, sauteed oyster and shiitake mushrooms, rocket, black garlic 32

SIDE

Salt and vinegar potatoes 12

Roasted cauliflower, lemon, hazelnut, herbs 14

Grilled baby gem lettuce, verjuice cream, parmesan 14

DESSERT

Pears, lavender ice cream, pine nuts, olive oil 19

Affogato and caramel bon bon (add on a liqueur \$5) 15

2 COURSES 50

3 COURSES 60

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

