

SEAFOOD BAR

Paua and smoked pork hock, filo pastry, hot sauce crumble	24
Smoked mackerel croquettes, pear chutney	18
White anchovy, sourdough, romesco, black garlic, herbs	17
Cloudy Bay moonshell clams, chorizo butter, macadamia picada	28

ENTREE

Gnocchi, cider cream, saffron pickled fennel, hazelnuts, parsley	22
Chicken parfait, roasted quince, toasted seeds, lavosh	19
Oxtail tortellini, smoked potato, pickled walnut, dill oil	24

MAINS

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
Lumina oyster cut lamb shoulder, mustard, horseradish, lamb sauce Ideal for 2 to share (includes your choice of 2 sides)	95

SIDES

Salt and vinegar potatoes, miso mayonnaise	12
Grilled baby gem lettuce, verjuice cream, parmesan	14
Eliza's sourdough, miso butter	11
Roasted cauliflower, lemon, hazelnut, herbs	14

DESSERT

Baked custard tart, cocoa sorbet, orange blossom citrus, mint	19
Pears, lavender ice cream, pine nut, olive oil	19
Affogato and caramel bon bon (add a liqueur \$5)	15

TRUST OUR CHEF 79 PP

ADD ON A WINE/BEER PAIRING 45 (WINE) 32 (BEER) PP

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

