

euro

Five course degustation designed by the chef 98pp

RAW

Freshly opened oysters on ice	<i>poa</i>
Longline trevally sashimi, cucumber juice, chilli, rye bread, buttermilk curds, dill	19
Scampi ceviche, yellow gazpacho, buttermilk, preserved peach	27
Seared wagyu beef carpaccio, ortiz anchovy, smoked yolk, parmigiano reggiano	23

SMALL PLATES

Salt and chilli squid, mint + fish sauce dressing, coriander, lime	18
Roast farm eighty four tomato salad, burrata, basil, focaccia, olive	22
Torched diver scallops, green curry, granny smith apple, toasted peanut	25
Hand cut pappardelle, banana prawn, crab, roasted tomato, basil, chilli	29
'Duck on toast', confit leg 'rilette', parfait, pickled cherry, pistachio	26

BIGGER PLATES

Spaghetti, littleneck clams, prosciutto, lemon, oregano, olive oil	36
Raglan 'day boat' fish, fennel confit + purée, pollen, crayfish butter	36
Te Mana lamb rump, roasted beets, smoked 'ajo blanco', dukkah	42
Slow-cooked chicken breast, crispy skin, fresh corn 'polenta', chilli, coriander	36
Free-range pork belly, burnt carrot + purée, drunken golden raisin, mustard	38
Fresh corn risotto, Clevedon buffalo curd 'bonbon', chipotle popcorn	33

THE CLASSICS

South Island west coast whitebait fritter, brioche, lemon brown butter	29/45
Peking duck, chinese pancakes, Euro's hoisin sauce, cucumber salad	32/52
Roasted free-range chicken, brown butter mash, purple cabbage	36
Veal schnitzel, capers, anchovy, fried egg, veal jus	42

THE CUTS

Darling Downs wagyu beef eye fillet 200g	49
Wakanui grain finished scotch fillet 300g	46
Forever evolving butcher's cut	<i>poa</i>
Béarnaise – Sweetbread + truffle - Café de Paris - Green pepper corn	

SIDES

Handcrafted breads	9
French fries	8
Slender stem broccoli, blue cheese butter, toasted hazelnuts	10
Little gem lettuce wedge, 'caesar', bacon brioche, pickled anchovy	9
Summer leaves, radish, buttermilk, local grains	9
Agria potato purée, smoked bone marrow	8