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**RAW**

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Freshly opened oysters on ice	4.5
Cold-smoked trevally, 'citrus kosho', yuzu gel, coriander	18
Shaved kingfish, yellow tomato, golden peach, scotch bonnet	18
Grass-fed beef 'tataki', dashi, wasabi leaf, crispy onion	22

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**FROM THE GARDEN + TO SHARE**

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Summer beetroot, preserved plums, ricotta salata, walnut granola	19
Tempura oysters on toast, beef tartare, smoked oyster mayonnaise	26
Farm eighty four tomatoes, local buffalo mozzarella, gazpacho vinaigrette	21
Chilli squid, baby cucumber, sour cream, za'atar spice	23
Pekin duck leg + breast, spring roll, house-made hoisin, dukkah	26

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**PASTA**

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Linguine, littleneck clams, smoked chilli, meyer lemon	24/36
Goat's curd tortellini, pork belly, carrot brown butter, capers	21/34
Celeriac risotto, truffle mascarpone, beef cheek gravy, parsley	23/36
Market fish ravioli, shaved fennel, lemon, brown butter	21/34
Sweetcorn agnolotti, parmigiano reggiano, nasturtium	19/32

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**OCEAN - FARM**

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Ora king salmon, sprouting broccoli + purée, crispy octopus	39
Market fish, shellfish escabeche, saffron, fennel, green garlic	36
Wood-fire roasted gurnard, blood orange 'grenobloise', cauliflower	36
Crispy pork belly, ember roasted tua tua, blistered green tomatoes, chilli	37
Southland lamb rump, eggplant + caviar, goat's cheese bon bon	41
Free-range chicken breast, shaved zucchini, goat's feta, toasted pistachio	37

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**PASTURE**

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Savannah chateaubriand 300g	49
Wagyu beef cuts, forever evolving 200g	poa
Wakanui Blue rump 400g	41
Wakanui Blue scotch fillet 350g	54

*Béarnaise – Sweetbread + truffle - Café de Paris - Green pepper corn*

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**MARKET**

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Handcrafted breads	9
French fries	8
Silver beet, 'stalks 'n' all', lemon emulsion, toasted hazelnut	8
Gem lettuce, brioche, parmesan	8
Tamsin's foraged leaves, radish, buttermilk ranch dressing	9
Agria potato purée, smoked bone marrow	8