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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 tartare, smoky egg yolk, hot sauce, cacao, kumara chips,	22

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## FROM THE GARDEN + TO SHARE

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New season corn, smoked pig's cheek, popcorn crumb, 63° egg, toast	19
Confit white peach, buffalo milk panna cotta, roast pistachio, bee pollen	23
'Caprese salad', farm eighty four tomatoes, local buffalo mozzarella, basil	21
Chilli squid, heirloom 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, iberico pork belly, carrot brown butter, capers	24/37
Hand cut pappardelle, crayfish, tomato, basil, chilli	45
Market fish ravioli, 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, octopus, lardo	39
Market fish, shellfish escabeche, saffron, fennel, green garlic	36
Wood-fire roasted gurnard, blood orange 'grenobloise', samphire, cauliflower	36
Crispy pork belly, ember roasted tua tua, blistered green tomatoes, chilli	37
Southland lamb rump + croquette, eggplant caviar, sheep's milk labneh	41
Easterbrook farm jumbo poussin, zucchini, goat's feta, toasted pistachio	37

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## PASTURE

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Wagyu beef cuts, forever evolving 200g	( <i>poa</i> )
Savannah chateaubriand 300g	49
Wakanui blue scotch 350g	54
Wakanui rump 400g	41
<i>Béarnaise – Sweetbread + truffle - Café de Paris - Green pepper corn</i>	

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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
Heirloom tomato, confit peach, rocket, aged balsamic, pistachio	10
Gem lettuce, brioche, parmesan	8
Tamsin's foraged leaves, radish, buttermilk ranch dressing	9
Agria potato purée, smoked bone marrow	8