



AUTUMN MENU

SNACKS

Chicken skin caesar - parsnip bark + black garlic - potato chips *9pp*

ENTRÉES

Waiheke Te Matuku oysters *poa*
Kawhia kingfish crudo, green olives, 'gentleman's relish', capers, lemon pickle *22*
Salt and chilli squid, mint + fish sauce dressing, coriander, lime *18*
Line caught trevally, cucumber juice, chilli, rye lavosh, buttermilk, dill *19*
Chopped veal tartare, cured yolk, albacore tuna mayo, potato chips *22*
'Duck on toast', confit leg 'rillette', parfait, pickled cherry, pistachio *24*
Burrata, Farm Eighty-four tomatoes, basil, kalamata olive *22*
Smoked pig's cheek, Atlantic scallop, hazelnuts, tamarillo ketchup *24*

MAINS

Hand-cut pappardelle, fried broccolini, feta, toasted pine nuts, basil *34*
Darling Downs wagyu eye fillet, potato terrine, black garlic *49*
Te Mana lamb rump, roasted beets, 'ajo blanco', dukkah spice *41*
Day-boat caught snapper, celeriac + purée, shrimp, fennel, pernod butter *37*
Pekin duck breast, glazed preserved plums, pine nut cream *38*
Free-range pork belly confit, brussels sprouts, pancetta, mustard *36*
Roasted butternut squash, risotto, pea shoot pesto, pecorino, pumpkin seeds *35*
Wakanui scotch fillet, béarnaise, red wine jus *48*

SIDES

Farmhouse bread selection, whipped brown butter *9*
French fries *8*
Agria potato purée, truffle gravy *9*
Fried broccolini, cured yolk *10*
Little gem lettuce, caesar, parmesan *9*