



5 course degustation designed by the chef

95pp

RAW

Freshly opened oysters on ice	<i>poa</i>
Longline trevally sashimi, cucumber juice, chilli, rye bread, buttermilk curds, dill	18
Kingfish crudo, grapefruit, rhubarb purée, puffed wild rice, coriander	22
Seared wagyu beef carpaccio, ortiz anchovy, smoked yolk, parmigiano reggiano	22

SMALL PLATES

Grilled marinated squid, green tomato, chilli, fennel, pork crackling	19
Roast farm eighty four tomato salad, burrata, basil, focaccia, olive	22
Local scallops, lardo di colonnata, carrot brown butter, cauliflower	26
Hand cut pappardelle, banana prawn, crab, roasted tomato, basil, chilli	29
Smoked pig's cheek, 'handkerchief pasta', parsnip, egg yolk, pecorino	19

BIGGER PLATES

Spaghetti, littleneck clams, prosciutto, lemon, oregano, olive oil	36
Longline market fish, clams, garlic soup, parsley, jersey bennie	36
Smoked Te Mana lamb rump, summer peas + purée, bacon crumb	42
Slow-cooked chicken breast, asparagus, mushroom, truffle	36
Free-range pork belly, burnt carrot + purée, drunken golden raisin, mustard	38
Risotto 'primavera', spring greens, spanner crab, soft herbs, crème fraîche	36

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
Brook Dell Estate cuts, grass fed, biologically farmed 300g	54
Wakanui grain finished scotch fillet 300g	46
Béarnaise – Sweetbread + truffle - Café de Paris - Green pepper corn	

SIDES

Handcrafted breads	9
French fries	8
Grilled asparagus, smoked egg yolk, brioche	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