



Farmhouse bread selection, Euro butter	9
Freshly opened oysters on ice	<i>poa</i>
Yellowtail kingfish crudo, mandarin, finger lime, fried lavosh	20
Spanner crab omelette, crab hollandaise, chives	24
Crispy chilli calamari, sambal mayo, coriander, fresh lemon	19
Scorched beef tartare, smoked egg yolk, white soy, kumara and cocoa	22
Fresh crumpets, salmon 'pastrami', cultured cream, salmon caviar	19
Burrata, eggplant caviar, pistachio, pommegranate	24
Peking duck 'tacos', shaved cucumber, house-made hoisin	28
Seared trevally niçoise, kalamata olive, pickled baby onion, radish	19/28
Little gem lettuce caesar, Ortiz anchovy, parmesan	19/27
Heirloom tomato salad, crispy free-range chicken thigh, ricotta salata, rocket	32
Crab & prawn linguine, pickled lemon, tomato, basil	23/33
New season asparagus risotto, pickled lemon, grilled banana prawn	24/34
Potato gnocchi, smoked Te Mana lamb, broccolini, pecorino romano	38
Line-caught market fish, spanner crab butter, asparagus, cured yolk	38
Iberico pork chop, silverbeet 'stalks 'n all', anchovy, lemon, capers	38
Taupo beef eye fillet, truffle mash, pickled onion, bordelaise	41
Wakanui scotch fillet, béarnaise, red wine jus	48
Veal schnitzel, celeriac remoulade, mustard, pickled anchovy, egg yolk	40
Hawke's Bay lamb rack, zucchini fritter, za'atar spice	46
Big Glory Bay salmon, Cloudy Bay clams, miso butter, lime	34
French fries	8
Slender stem broccoli, blue cheese butter, toasted hazelnuts	10
Asparagus, hollandaise, salmon caviar	10
Salty River Farms hand-picked leaves, breakfast radish, local grains, citrus vinaigrette	8