

sis

SMALL PLATES

Freshly baked sour dough flat bread	9
Herbed ricotta, pickled red onions, chives	18
Parsnip hummus, toasted cashew tarator, parsley	16
Taramasalata, nduja butter, puffed wild rice	17
Chicken liver parfait, onion caramel, forest mushroom	17

Freshly shucked local oysters on ice, lemon, shallot vinegar (6)	42
Big Glory Bay salmon, whipped pea, asparagus, chicken skin crackling	27
Local burrata, fennel marmalade, Lot Eight olive oil	28
Wagyu beef carpaccio, truffle crème fraiche, potato rosti, parmigiana Reggiano	29
Coastal lamb kofta, smoked yoghurt, pomegranate glaze, vine leaf gremolata	28
Crispy calamari, nduja mayonnaise, lemon	26
Soft hens egg, fried gnocchetti, cacio e pepe, truffle, pecorino	25

SALADS

Roasted baby carrots, crispy quinoa, medjool dates, lemon ricotta	28
Seared big eye tuna, little gem lettuce, fried cauliflower, ras el hanout, ruby grapefruit	39
Radicchio, whipped macadamia, Manuka honey, prosciutto, sour dough	34

LARGE PLATES

Crumbed chicken Milanese, anchovy butter, lemon, grilled asparagus, rocket	38
Squid ink pappardelle, Southland clams, garlic, chilli, basil	40
Wagyu bavette, smoked and cured egg yolk, spring greens, ricotta salata	44
Market fish, whipped skordallia, roasted grapes, toasted almonds, salsa verde	43
Aged risotto, smoked tomato confit, stracciatella, basil	34
Slow cooked lamb shoulder, cumin dipping salt, sheep's milk labneh, green harissa	89

SIDES

Chopped silver beet, garlic, lemon, feta	16
Roasted cabbage, harissa butter, anchovy, lemon, ricotta salata	15
Fried golden potatoes, buttermilk, chilli dukkah	15
Herbed potato fries, parmesan, truffle	15