

# sis

## SMALL PLATES

Freshly baked sour dough flat bread	9
Whipped peas & fava bean, crispy chilli oil, ricotta salata	18
Taramasalata, nduja butter, puffed wild rice	17
Chicken liver parfait, onion caramel, forest mushroom	17

## SALADS

Freshly shucked local oysters on ice, lemon, shallot vinegar (6)	42
Big Glory Bay salmon, pink peppercorn cure, fermented fennel, cucumber	28
Clevedon buffalo mozzarella, heirloom tomato, Otago cherries, basil oil	27
Cured grass fed beef, pickled onions, grilled garlic chives, ricotta salata	29
Coastal lamb kofta, smoked yoghurt, pomegranate glaze, vine leaf gremolata	28
Crispy calamari, nduja mayonnaise, lemon	26

## LARGE PLATES

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
Baby cos, green goddess dressing, Ortiz anchovy, brioche	29
Crumbed chicken Milanese, anchovy butter, lemon, grilled asparagus, rocket	38
Scotch fillet, polenta fries, smoked anchovy salsa verde, truffle jus	48
Market fish, whipped skordallia, roasted grapes, toasted almonds, salsa verde	43
Aged risotto, charred sweetcorn, fresh stracciatella, brown butter, oregano	33
Slow cooked lamb shoulder, cumin dipping salt, sheep's milk labneh, green harissa	90

## SIDES

Fried golden potatoes, buttermilk, za'artar	15
Grilled broccolini, chopped hazelnut dukkha, fermented chilli butter	16
Herbed potato fries, parmesan, truffle	15