



## SNACKS

Freshly baked house pita	10
Whipped Garbanzo beans, crispy chilli oil, parsley	17
Smoked eggplant puree, toasted sesame	18
Whipped avocado tahini, harissa, toasted pumpkin seeds	18

## SMALL

Freshly shucked local oysters on ice, lemon, shallot vinegar	7.5 ea
Glazed coastal lamb ribs, black garlic, pomegranate, pistachio zhoug <small>(min 3)</small>	9 ea
Marinated olives, smoked chilli, preserved lemon, rosemary	16
Dough boys, mozzarella, nduja, pecorino	18

  

Raw Ruakaka kingfish, citrus, caperberry, serrano chilli	28
Burrata, crispy eggplant, Ortiz anchovy, chilli crisp	29
Crispy calamari 'Caesar', anchovy, Parmigiano Reggiano, lemon	28
Bone marrow, preserved lemon pistou, fried capers, sourdough	28
Pizzette salami picante, kalamata olives, mozzarella, rocket	27

## MAINS

Linguine, spanner crab, oregano, chilli, lemon	39
Agnolotti, forest mushroom, ricotta, egg yolk, pecorino	38
12 hour beef cheek pappardelle, onion caramel, Parmigiano Reggiano	42
Risotto primavera, cavolo nero, new season asparagus, lardo di cusona	34
Fried pork chop, butternut, anchovy brown butter, cured egg yolk, watercress	44
Hurunui beef flat iron, fried broccolini, whipped bagna càuda	45
Market fish 'vongole', chilli, pork sausage, jumbo cous cous, Little Neck clams	45
12 hour Lamb shoulder, preserved lemon, wild wheat tabbouleh, sheep's labneh	96

## SIDES

Endive salad, toasted buckwheat, verjus, whipped buffalo curd	17
Truffle Parmesan fries	15
Buttercup pumpkin, tamarind, chilli, smoked labneh	15
Roast cauliflower, torched raclette, hazelnuts, brown butter	16