SISO

Freshly shucked local oysters on ice, lemon, shallot vinegar	7.5 ea
Stone baked sourdough flat bread	10
Burnt eggplant whip, nigella seeds, coriander oil, toasted almonds	19
Fresh buttermilk labneh, confit garlic, chives, salmon caviar	18

SMALL

Mt Cook salmon tostada, green olives, pickled red onion, dill, whipped tahini	29
Heirloom tomato salad, sheep milk yoghurt, pomegranate, chilli crunch	29
Spinach pie, goat feta, filo pastry, burnt honey, pistachio	25
Chilli fried calamari, whipped avocado hummus, lime	26
Truffle burrata, grilled asparagus, whipped green pea, lemon brown butter	28
Southern Station Wagyu tartare,, Aleppo pepper, chives, soft egg, garden leaves	29

LARGE

Hawke's Bay lamb rump, smoked onion, green harissa, jumbo cous cous	44
Vine leaf wrapped market fish, romesco, anchovy brown butter	42
Lasagnette, forest mushroom, slow cooked egg, pecorino	39
First light wagyu bavette, chopped greens, fried gnocchi, parmigiana Reggiano	45
Half grilled chicken, basil pesto, scallions, burnt lemon	41

LARGE SHARING

12-hour Lamb Kleftiko, braised shoulder, preserved lemon, fried potatoes, labneh	98
Black Angus ribeye, harissa hollandaise, bone marrow jus	23/100g

SALADS & VEGETABLES

Shoestring fries, pecorino, truffle oil	16
Baby potatoes cooked in lamb fat, pistachio dukkah, buttermilk curd	18
Grilled asparagus polonaise sauce, fresh herbs	18
Little gem letture, green goddess, chives, ricotta salata	18

A 1.99% surcharge applies to all credit card and contactless payments. Eftpos and cash payment available with no surcharge.