

to start

empanadas (4 pieces)

chicken **12**

salmon **15**

bread selection 14

romesco sauce, soft butter, black salt

entree

kale risotto 18 / 37

crispy kale, chipotle mascarpone, parmesan wafer (GF,V)

ceviche mixto 22

market fish, prawns, octopus, red onion, chillies, lemon juice, sweet potato, crunchy corn (DF,GF)

chicken and fig terrine 18

piccalilli, charred asparagus, spicy mascarpone, ciabatta (GF)

salmon tataki 20

wakame, cucumber, pickled beets, nam jim dressing, fried shallots (DF)

master stock pork belly 20

apple kimchi, fennel puree, black pudding, daikon microgreens (GF)

sides

fries 9

parmesan shoestring fries (GF, V)

potatoes 9

lemon herb butter, potatoes (GF, V)

roasted cauliflower 9

muhammara sauce, golden raisins (GF, V, DF)

springtime salad 12

mesclun, pickled baby beets, orange, asparagus, cow feta (GF)

broccolini 9

Asian dressing and crunchy shallots (GF, V)



mains

grilled Southland octopus 37

papas bravas, paprika aioli, Mediterranean salad, olive crumb, parsley (DF)

sous vide chicken breast 35

blue cheese bacon butter, kale puree, cornmeal olive cake (GF)

merino lamb rump 37

chimichurri, grilled asparagus, kumara mille feuille, fecotta baby peas salad (GF)

Colombian style pork chicharron 36

avocado guasaca, brown rice, fried egg, pebre (GF,DF)

polenta a la parrilla 32

free range poached egg, field mushrooms, spinach, dried olives, muhammara (V, GF)

grass fed Wakanui scotch fillet 42

potato hash, broccolini, red wine, shallot butter, beef jus (GF)

Silere merino lamb rack 300 gm 47 (GF)

choose a side

salmon fillet 200 gm 34 (GF)

choose a side

desserts

elderflower parfait 16

chocolate soil, yoghurt ice cream, strawberries, strawberry pearls (V)

passionfruit crème caramel 16

compressed watermelon, passionfruit curd, chocolate mousse, caramelised cocoa nibs (V,GF)

72 % dark Ghana chocolate fondant 18

dulce de leche, boysenberries, berry sorbet, hokey pokey, blood orange cream

