

N I G H T

SNACKS

marinated olives ** *	10
house made sourdough, brown whipped butter - 1pc	4.5
flame grilled sourdough, burnt pear chutney, guanciale, smoke honey *	16
smoked fish doughnuts, salmon roe	16
house made charcuterie **	39

SMALL

market fish carpaccio, horseradish, daikon, wild rice **	29
smoked pork belly skewer, aioli, red chermoula ** *	28
aerated jerusalem artichoke, puffed quinoa, coffee, caramelised whey **	27
ember cooked root vegetables, saffron, onion soubise, porcine crumble ** *	27
cabbage, caramelised apple, medjool date, parmesan cheese **	26
salted baked celeriac, toasted barley cream, leek powder *	28

SHARED

crayfish tortellini, yoghurt curd, saffron, spinach, habanero oil	40
bluefin tuna wing, young spruce hot sauce, pecorino	m/p
wood fire free-range chicken, nduja butter, gremolata - half / whole **	48 / 68
whole wood fire line caught fish	m/p
dry aged nz beef ** *	m/p

GARDEN / SIDES

mashed potato puree **	17
warm greens, sour cream, pumpkin seeds, preserved lemon **	23
lettuce, smoked almond, mustard dressing ** *	19
cassava fries, aioli ** *	16

DESSERT

vanilla cannoli, burnt mandarin chantilly, pistachio	18
chocolate parfait, lemon grass anglaise **	18
wood fire camembert, apple, oat crumble	28
affogato **	14

alternative options available on request. gluten free** and dairy free*