

# N I G H T

## SNACKS

marinated olives	10
house made sourdough, brown whipped butter	13
pork cheek croquette, salmon roe, char leek - 1pc	9
burrata, smoked tomato oil**	18
charcuterie**	28

## SMALL

beef carpaccio, fermented red pepper, puffed wild rice** *	28
pork hock, salted mandarin, scallops, salsa verde**	28
line caught fish crudo, almond gazpacho, fig oil*	29
wild mushroom donuts, persian feta, basil	26
miso carrots, buckwheat praline, koji, macadamia** *	26

## SHARED

smoked eggplant, white miso, toasted grains	28
wood fire lamb rack, rouille, tomato gastrique	38
crayfish tortellini, yoghurt curd, saffron, spinach, habanero oil	39
wood fire free-range chicken, nduja butter, gremolata - half / whole**	42 / 53
bbq jerk wild mushrooms, charcoal baked pumpkin** *	48
whole wood fire line caught fish	m/p
dry aged nz beef** *	m/p

## GARDEN / SIDES

garden leaves, crispy chicken skin, spring onion vinaigrette** *	19
stone fruit salad, baby spinach, quinoa, stilton dressing	23
tomatoes, tomato dashi, white peach, herb oil**	23
wood fire potatoes, sour cream, chives**	17
cassava fries, horseradish** *	16

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

# N I G H T

## DESSERT

chocolate parfait, lemon grass anglaise	18
chevre sorbet, beetroot, caramelised whey	18
affogato	14
cheese	26