MENU

Small plates

Marinated Sicilian Olives. Fennel. Chilli. Chardonnay.	VG.GF	14
Fried Corn Ribs. Whipped Avocado. Lime. Harissa Salt.	VG. GF	20
Steak Tartare. Green Chilli. Pickled Shallot. Dijonaise. Fried Potato	GF.DF	23
Smoked Fish Croquettes. Dill Mayonnaise. Bones Pickle Verde	GF.DF	25
Buffalo Stracciatella. Agrodolce. Toasted Sourdough.	V.GFO	25
Ạkaroa Salmon Carpaccio. Heirloom Tomato. Shallot Mignonette.	GF.DF	26
Fried Chicken. Aioli. Coriander. Chilli Peanut Honey.	GF	26

Medium plates

Garden Salad. Nectarine. Parmesan. Aged Balsamic.	GF.V.VGO	22
Triple Cooked. Potatoes. Roasted Garlic Verde. Aioli	GF.V.VGO	24
Cucumber. Buffalo Stracciatella. Mint. Chilli Peanut Oil.	GF.V.VGO	24
Heirloom Tomatoes. Sumac Onion. Feta. Basil Oil.	GF.V.VGO	25
Charred Broccolini. Mancehgo Custard. Fried Onion	GF.V.	25
Pan Fried Mushrooms. Poached Egg. Njuda Hollandaise.	GF.V.	25

Large plates

Pan Fried Market Fish. Tarragon. Chardonnay Butter Sauce.	GF.	54
Pappardelle. Burnt Butter. Parmesan. Fried Sage.	V	38
Roasted Lamb Shoulder. Romesco. Whipped Labneh. Zaatar.	GF. DFO	54
Grilled Ribeye Steak. Black Garlic. Horseradish. Charred Onion	GF. DF.	70

GF - GLUTEN FREE | DF - DAIRY FREE | V - VEGETARIAN | VG - VEGAN | GFO/DFO - OPTIONAL