

MENU

Small Plates

Clevedon Coast Oyster. Yuzu Sake. Shallot Mignonette.	GF.DF.	8EA
Marinated Olives. Cumin. Burnt Orange.	VG.GF.	14
Poaka Charcuterie Plate.	GF.DF.	18
Royalburn Lamb Skewers. Dill. Baharat. Pepperoncini.	GF.DF.	23
Market Fish Kokoda. Charred Pineapple. Coconut. Lime. Coriander.	GF.DF.	26
Fried Chicken. Zhug. Garlic. Sumac Onion. Za'atar.	GF.	26
Sourdough Flatbread. Buffalo Stracciatella. Agrodolce.	V.DFO.	28
Butter Poached Crayfish. Dill. Fried Potato. Chicken Skin.	GF.DFO.	33

Medium Plates

Witlof & Cos Lettuce. Salsa Verde. Parmesan. Crème Fraîche.	GF.V.DFO.	22
Blanched Asparagus. Pickled Onion. Goat's Cheese. White Balsamic.	GF.V.DFO.	24
Triple Cooked Potatoes. Manchego. Smoked Paprika Mayo.	GF.V.DFO.	24
Heirloom Tomato. Blood Orange. Fennel. Kalamata Olive Carpaccio.	GF.VG.	25
Pan Fried Mushrooms. Smoked Garlic. Miso Egg Sauce. Pangritata.	V. GFO.	26

Large Plates

Ricotta Gnocchetti. Cavolo Nero. Toasted Hazelnuts. Windsor Blue Cheese.	V.	40
Pan Seared Market Fish. Leek. Saffron. Chardonnay Butter Sauce.	GF.	54
Cloudy Bay Clams. Chorizo. Preserved Lemon. Italian Parsley.	GF.DFO	46
Lake Ohau Wagyu Skewer. Spiced Tapioca. Red Chimichurri.	GF.DF.	50
Royalburn Lamb Shoulder. Romesco. Labneh. Spring Herbs.	GF.DFO.	56
Grilled Canterbury Flintstone Steak. Jus. Bone Marrow Butter.	GF.DFO.	76