

FISH



STARTERS

Freshly shucked oysters with apple granite, coriander	5.5
Oyster supplements	
Kilpatrick	1/ea
Tempura	1/ea
Kumara sourdough , whipped brown butter	10
Oscietra caviar , potato blini, house soured cream	90
Raw market fish oka , taro purée, mango, taro crisp, tiger milk	24
Tiger shrimp , soba, kina, herbs, oyster leafs	27
Queen crab , chilli crab bisque, turnip, green onions	26
Confit mackerel , Green gazpacho, mustard seeds, fennel, radish, coconut	25
Salt and pepper squid , almond skordalia, semi dried tomato relish	20
Poached pear salad , baby arugula, watercress, pecorino, walnuts, red wine, goats cheese	23
Smoked octopus , pea veloute, mint quinoa, anchovies and chilli oil, red onion, labneh	25

MAINS

Crayfish tail , café de paris crumb, fennel, dill, pomme fondant	70
Battered snapper , thick cut chips, and house tomato ketchup	32
Big Glory Bay salmon , spring crudité, mandarin, ginger, purple basil	35
Kahawai tataki , cauliflower, apple, caper, courgette	33
Bouillabaisse , market fish, shellfish, crayfish bisque, black garlic	67
Awhi farm scotch fillet , dahl makani, cool sagwala, mustard seeds, pallermo	45
Char siu toothfish , braised silverbeet, barbequed onion, apple & celeriac	47
Leeland lamb belly , masterstock veloute, cauliflower, bok choy, pecan	42
Brined free range chicken breast , smoked carrot purée, spinach, feta, date croustis, fennel	36
Mushroom risotto , hand-picked mushrooms, mascarpone, thyme & aged parmesan	31
Crayfish mac n cheese , bisque beurre blanc, fresh herb, pancetta chips	36 / 65
Cloudy bay clams , pernod, persillade, saffron, toast	28 / 50

Sides

Baby potato, wasabi cream	10
Green banana, coconut jus	10
Hand-picked garden leaves, orange vin	10
Steamed greens, olive oil	10
French fries	8.5