

FISH



Start

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| Kumara sourdough , whipped brown butter | 10 |
| Local oysters , freshly opened, with horseradish vinaigrette | 5.5 ea |
| Raw market fish , burnt orange, sesame, fennel and crème fraiche | 23 |
| Tiger shrimp , baby gem lettuce, cocktail sauce, caper buttermilk | 23 |
| Queen crab , chilli crab bisque, turnip, green onions | 26 |
| Heirloom tomatoes , smashed burrata, rose vinaigrette, pollen | 23 |
| Garden salad , tomato, radish, red onion, cucumber, ranch dressing | 17 |

Main

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| Battered snapper , thick cut chips, and house tomato ketchup | 32 |
| Big Glory Bay salmon , char roasted cauliflower, ras el hanout, hazelnut, caviar | 37 |
| Chatham Island crayfish , mac n cheese, bacon crumb, pickled herbs | 69 |
| Toothfish , char siu, celeriac, braised cabbage, BBQ baby onion | 47 |
| Origin South lamb , carrots, cumin, thyme brown butter, roasted garlic | 44 |
| Brined chicken breast , quinoa, broccolini, Kawau blue cheese | 35 |
| Brookdell beef , local mushrooms, soubise, onion petal, jus | 52 |

VEGETABLES

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| Baby potato , horopito crème fraiche | 9.5 |
| Sweet potato , maple and orange glazed | 9.5 |
| Garden leaves , buttermilk | 9.5 |
| Steamed greens , garlic, lemon, olive oil | 9.5 |
| French fries | 8 |