

"My Dinner Menu"

While you wait

Charred bread (gf available)
with confit garlic | olive oil, dukka 5

Oysters (2) 5
- natural, charred lemon
- kilpatrick
- shallot verjuice

Grilled saganaki, rocket, radish leaves,
burnt lemon (gf, nf) 12

From the Larder

Maple braised pork belly, celeriac two-ways,
radish, apple (gf, nf) 18

Char asparagus, poached egg, chèvre,
radicchio, hazelnuts, orange jus (gf, v) 15

Pan fried scallops, cauliflower, peas, suga
snaps, chorizo, vincotto (gf, nf) 17

Salted squid, coriander, capsicum, sprout
salad, nam jim (gf, df) 16

On the Side

	Single	Double
	7	10

Fried butterbeans, chèvre, sorrel, chorizo (gf)

Tomato, cos leaves, basil, date, pistachios,
balsamic (gf, v, df)

Mash, truffle oil (gf, nf)

Asparagus, truffle oil, parmesan (gf, nf)

Chips w/ confit garlic aioli (gf)

From the Pans

Beef brisket, pomme puree, mint pea medley,
pan jus, chimmi churri (gf, nf) 31

Baby barramundi, squid ink, corn, wild
mushroom ragout, tarragon butter (gf, nf) 30

NZ salmon, zucchini, fennel, rocket,
romas, caper & olive salsa (gf, df) 29

Gnocchi, burnt butter, shimeji mushrooms,
chard, vincotto, parmesan (v, nf) 28

Spring lamb, pea puree, new carrots, dupy
lentils, paprika puffed buckwheat (gf, nf) 30

Risotto, chèvre, butternut pumpkin, sorrel,
chorizo, pine nuts (gf) 26

Land & Sea

- "served with herbs de provence mustard,
Portobello mushroom, salt roast roma"

Lamb Rump (220g) 35

NZ king salmon 30

Eye fillet (200g) 39

Striploin (300g) 38

Peri peri maryland 30

Choice of sauce

- café de paris butter
- hollandaise
- horseradish

- red wine jus
- chimmi churri

CHILL

RESTAURANT BAR