



5 course degustation designed by the chef

95pp

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## RAW

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Freshly opened oysters on ice	<i>poa</i>
Line-caught market fish ceviche, 'leche de tigre', coconut, chilli	18
Kingfish crudo, grapefruit, rhubarb purée, puffed wild rice, coriander	22
Te Mana lamb tartare, sheep's milk yoghurt, rye toast	22

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## SMALL PLATES

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Grilled marinated squid, green tomato, chilli, fennel, pork crackling	19
Farm eighty four tomato salad, local buffalo mozzarella, basil	22
Local scallops, lardo di colonnata, carrot brown butter, cauliflower	26
Hand cut pappardelle, banana prawn, crab, roasted tomato, basil, chilli	29
Smoked pig's cheek, 'handkerchief pasta', parsnip, egg yolk, pecorino	19

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## BIGGER PLATES

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Spaghetti, littleneck clams, prosciutto, lemon, oregano, olive oil	36
Buttered crayfish, citrus grenoblois, english spinach, baby potatoes	52
Longline market fish, roasted cauliflower, yellow lentil dahl, cauliflower yogurt	36
Smoked Te Mana lamb, 'ajo blanco', witloof, wild wheat	42
Slow-cooked chicken breast, asparagus, mushroom, summer truffle	36
Free-range pork belly, burnt carrot + purée, drunken golden raisin, mustard	38
Spanner crab, risotto 'primavera', spring greens, soft herbs, crème fraîche	36

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## THE CLASSICS

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Sustainable Manaki whitebait fritter, brioche, whipped lemon brown butter	29
Roasted free-range chicken, brown butter mash, purple cabbage, sherry	36
Veal schnitzel, capers, anchovy, fried egg, veal jus	42
Beef Wellington for two, truffle jus, choose two sides, (50 min, limited availability)	90
Peking duck, chinese pancakes, Euro's hoisin sauce, cucumber salad	<i>Quarter - 32</i> <i>Half - 52</i>

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## THE CUTS

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Darling Downs wagyu beef eye fillet 200g	49
Brook Dell Estate cuts, grass fed, biologically farmed 300g	54
Wakanui rump 400g	44
Béarnaise – Sweetbread + truffle - Café de Paris - Green pepper corn	

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## SIDES

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Handcrafted breads	9
French fries	8
Grilled asparagus, smoked egg yolk, brioche	10
Little gem lettuce, 'waldolf salad', apple, celery, grapes	9
Autumn leaves, radish, buttermilk, local grains	9
Agria potato purée, smoked bone marrow	8