



WINTER MENU

Forever evolving snacks

9pp

ENTRÉES

Freshly opened oysters on ice	<i>poa</i>
Kawhia kingfish crudo, green olives, 'gentleman's relish', capers, lemon pickle	22
Salt and chilli squid, mint + fish sauce dressing, coriander, lime	18
Line-caught trevally, cucumber juice, chilli, rye lavosh, buttermilk, dill	19
Scorched beef tartare, soft + cured yolk, Jerusalem artichoke	22
'Duck on toast', confit leg 'rilette', parfait, pickled cherry, pistachio	24
Burrata, winter beetroot, shaved persimmon, walnut granola	22
Smoked pig's cheek, Atlantic scallop, hazelnuts, tamarillo ketchup	24

MAINS

Hand-cut pappardelle, fried broccolini, feta, toasted pine nuts, basil	34
Darling Downs wagyu eye fillet, potato terrine, black garlic	49
Te Mana lamb rump, roasted beets, 'ajo blanco', dukkah spice	41
Day-boat caught fish, celeriac + purée, shrimp, fennel, pernod butter	37
Pekin duck breast, glazed preserved plums, pine nut cream	38
Free-range pork belly confit, brussels sprouts, pancetta, mustard	36
Roasted butternut squash, risotto, pea shoot pesto, pecorino, pumpkin seeds	35
Wakanui scotch fillet, béarnaise, red wine jus	48
Free-range chicken, forest mushroom, pearl onions, porcini, marsala	36

SIDES

Farmhouse bread selection, whipped brown butter	9
French fries	8
Agria potato purée, truffle gravy	9
Slender stem broccoli, blue cheese butter, toasted hazelnuts	10
Little gem lettuce, caesar, parmesan	9