

SUMMER

<u>The Garden</u>	
Charcoal grilled Wairarapa oyster mushrooms stinging nettle, sour cream	25
Potato gnocchi 'carbonara' guanciale, truffle, salted egg	22
Crispy Annabelle potatoes espelette pepper, hung yoghurt	15
Mānuka smoked beetroot bitter radicchio, buttermilk curds local honey, walnuts	21
Salty River Farm heirloom lettuce mustard, organic kwark, pumpkin seeds	16
Zucchini flowers tempura, smoked taramasalata, sea salt	21
Cauliflower 'cacio e pepe' black pepper, egg yolk, chicken gravy	18
Triple cooked beauregard kumara green harissa, sour cream, za'atar	17
Pukekohe broccoli summer greens, miso 'bagna cauda' furikake	19

<u>The Ocean</u>	
Half dozen local oysters on ice finger lime, dill, green hot sauce	36
Yellowtail kingfish heritage tomato, yuzu, shiso, lemon oil	24
Big eye tuna smoked chilli oil, red onion, radish fried rice cracker, seaweed salt	22
Gigantic 'bang bang' squid sambal, puffed rice, cashew, coriander	21
Skull Island king prawns 'nduja butter, lime salt Parker House rolls	27
Charred aji grilled eggplant, smoked chicken broth	30
Monkfish green peppercorn sauce, sage	29

<u>The Land</u>	
Creamy garbonza bean hummus crispy duck 'nduja, dukkah, fresh pita	17
Chicken liver pâté chicken skin crackling pickled table grapes	16
Salt and pepper crispy pigs' ears green onion, chilli, fried egg	18
Fiordland red deer tartare XO sauce, red witloof, smoky yolk	23
Steamed duck shumai mushroom soy tea, chives toasted sesame	22
Grain fed Angus sirloin mustard, pickled onion & caramel bone marrow jus	38
Smoked jumbo turkey leg white barbecue sauce, turnip	28
Taupō lamb rack saag pureé, vadouvan butter curry leaf oil	37
Spicy pork Bo Samm barbecue pork belly, crisp lettuce shiso, steamed rice, condiments Please ask about availability	140

MENU

DO
EUR

The Menu

Welcome to the new Euro. Our home is Tāmaki Makaurau and we are excited to present a fresh direction that reflects the ever-evolving nature of this place, this wonderland of diversity. Our Summer Menu is inspired by special moments in our lives, from travels to far flung locations, to intimate moments shared with friends.

Classic interpretations and exciting new favourites are all brimming with fresh, contemporary flavours that are sure to entice your taste buds. We encourage you to experiment with this sharing menu, with dishes that are designed to be enjoyed together in any number of ways.

We can help make the choice even easier for your group with our Table Menu. Let us bring a delicious selection of our personal favourite dishes to you. This is a beautiful way to sample the very best Euro has to offer.

65pp

Enjoy your experience at Euro.