

SUMMER

- Mount Zero olives 4
- Sourdough and burnt butter 3ea
- Whipped bottarga and crudité 8
- Line caught ceviche, spiced coconut and green tomato 18
- New season peas, avocado and preserved lemon 17
- Chickpea fritter, confit fennel and black olive 16
- Tamari roasted buttercup, sunflower and dill 16
- Eggplant a la grecque and fragrant panko 20
- Hapuka, sprouted lentils and asparagus 30
- O'Connor grass-fed rump cap 200g, eggplant and mushroom 30
- Western Plains pork, radicchio and buttermilk 30
- Green beans, sauce gribiche and salt bush 10
- Hand cut fries with smoked onion 10
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- Coconut fromage, stone fruit and lemon verbena 15
- Seasonal berries, yoghurt and guanaja chocolate. 15
- Slow roasted strawberries, milk sorbet and meringue 15
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- Marcel Petit Comté 'Symphonie' 17
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- Leave it to us 65