

Esther

SNACKS

Puff bread	10
Taramasalata, salmon caviar, chives	10
Mixed marinated olives	10
Salumi plate, pickles	32
Ortiz anchovies on toast, salsa verde (3)	22
Curious Croppers tomato salad, spanish onion, Lot 8 olive oil	16
Grilled golden queen peaches, stracciatella, pistachio pesto	28
Charred bullhorn peppers, white anchovies, Over the Moon goats curd	18
Lamb souvlaki, garlic toum	8

SMALL

Pacific rock oyster natural, lemon	6
Roast kataifi king prawns, lemon (2)	42
Chargrill Fremantle octopus, potato, lemon, olive, black garlic aioli, chilli	38
Escabeche of Cloudy Bay clams, white wine, sea herb salad, chilli	30
Baked saganaki, Greek Kefalograviera cheese, honey, chilli	25
Gnarly roast pumpkin, beans, cavolo nero, orange'n'chilli oil, coconut yoghurt	28
Sean's steak tartare freshly-ground, shoestring fries	32

PASTA

Linguine, lemon, Te Anau saffron, parmigiano	28
Fusilli, milk braised pork & veal bolognese	28
Mafaldine, wild rabbit pea ragu	34

BIG

Leigh line caught snapper, pistou broth, baby vegetables, samphire	42
Bouillabaisse, Cloudy Bay clams, scampi, Te Anau saffron	44
Whole butterflied gurnard, gremolata	46
Spatchcock chicken, harissa, cavolo nero	42

COMMUNAL

← great for 2-3 people

Coastal Spring lamb shoulder, roast garlic, anchovy, Moroccan olives	87
Salt baked Leigh line caught snapper	75
500gr aged grass-fed rib eye on the bone, chermoula	57
*Bistecca Fiorentina, roasted garlic, lemon juice, rock salt	14/100gr

chef's pick

VEGETABLES

Duck fat potatoes, garlic, rosemary rock salt	14
Barrel aged feta, Moroccan sundried olives, tomato, cucumber, red wine vinegar	22
Tuscan cavolo nero, chilli, garlic	12
Roman beans, crumbed jamon	14
Petite green leaves, witlof, radicchio, chervil, hummus	12



Please advise staff of any allergies