

# Dinner

## SNACKS

Te Matuku oyster natural, lemon	6
Puff bread	10
Taramasalata, salmon caviar, chives	10
Mixed marinated olives	10
Padron peppers	14
Salumi plate, pickles	32
Ortiz anchovies on toast, salsa verde (3)	22
Curious Croppers tomato salad, spanish onion, Lot 8 olive oil	16
Charred bull-horn peppers, white anchovies, Over the Moon goats curd	18
Lamb souvlaki, garlic toum	9

## SMALL

Roast kataifi king prawns, lemon (3)	42
*Grilled golden queen peaches, stracciatella, pistachio pesto <i>chef's pick</i>	28
Chargrilled 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 & chicken bolognese bianca	28
Bucatini, Coromandel crayfish, bisque	65
Mafaldine, wild rabbit pea ragù	34

## BIG

Hapuka, Out of the Dark mushrooms, veloute'	38
Whole butterflied gurnard, gremolata	46
Grass fed Eye fillet, skordalia, peppercorn sauce, rocket	42
Spatchcock chicken, harissa, cavolo nero	42

## COMMUNAL *← great for 2-4 people*

Salt baked Leigh line caught snapper	75
Coastal Spring lamb shoulder, roast garlic, anchovy, Moroccan olives	87
500gr aged grass-fed rib eye on the bone, chermoula	62
*Bistecca Fiorentina, roasted garlic, lemon juice, rock salt <i>chef's pick</i>	14/100gr

## VEGETABLES

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



Please advise staff of any allergies