

Lunch

SMALL

Te Matuku oyster natural, lemon	6
Puff bread	10
Taramasalata, salmon caviar, chives	10
Lamb souvlaki, garlic toum	9
Mixed marinated olives	10
* Ortiz anchovies on toast, salsa verde (3)	22
<i>chef's pick</i>	
Ribollita, Tuscan vegetable soup	22
Escabeche of Cloudy Bay clams, white wine, sea herb salad, chilli	30
Baked saganaki, Greek kefalograviera cheese, honey, chilli	25
Sean's steak tartare freshly-ground, shoestring fries	32

PASTA & PIZZA

Linguine, lemon, Te Anau saffron, parmigiano	28
Fusilli, milk braised pork & veal bolognaise	28
Bucatini, Coromandel crayfish, bisque	65
Mafaldine, wild rabbit pea ragù	34
Pizza Bianca, Prosciutto, truffle, fontina	28
Pizza Rossa, salsiccia, chilli, stracchino, tomato sauce	26

BIG

Roast chicken salad, baby gem, Manchego cheese, chardonnay dressing, crumbed jamón	26
Grass Fed eye fillet, Skordalia, peppercorn sauce, rocket	42
500gr aged grass-fed rib eye on the bone, chermoula	62
* Coastal Spring lamb shoulder, roast garlic, anchovy, Moroccan olives	87
<i>chef's pick</i>	

VEGETABLES

Padron peppers	14
Curious Croppers tomato salad, spanish onion, Lot 8 olive oil	18
Gnarly roast pumpkin, beans, cavolo nero, orange'n'chilli oil, coconut yoghurt	28

SIDES

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
Petite green leaves, witlof, radicchio, chervil, hummus	12

