

Esther

SNACKS

Te Matuku oyster natural, lemon	6
Puff bread	10
Taramasalata, salmon caviar, lot 8 olive oil, chives	10
Mixed marinated olives	10
Salumi plate, prosciutto San Daniele, Finnocchiona, Capocollo, olives, pickles	32
Ortiz anchovies on toast, salsa verde (3)	22
Whitianga Kingfish crudo, pomegranate, crème fraiche, dill	29
Baked saganaki Greek keflograviera cheese, honey, chilli	30
Coastal Spring Lamb souvlaki, garlic toum (3)	19

SMALL

Massimo's stracciatella, Ortiz anchovies, fresh peas, mint	29
Escabeche of Cloudy Bay clams, white wine, sea herb salad, chilli	32
Curious Croppers tomato salad, Spanish onion, Lot 8 olive oil	18
Gnarly roast pumpkin, beans, cavolo nero, orange'n'chilli oil, coconut yoghurt	28
Sean's steak tartare freshly-ground, Savannah eye fillet, fries	33

PASTA

Linguine, lemon, Te Anau saffron, parmigiano	29
Fusilli, milk braised pork & chicken bolognaise bianca	32
* Cavolo nero & ricotta gnudi, sage & hazelnut butter, guanciale	38
Gnocchetti Sardi, Tasmanian octopus ragù, 'Nduja spicy pork sausage	36
Mafaldine, wild goat 'Tahr' & pea ragù	35

chef's pick

BIG

Savannah grass-fed eye fillet, peppercorn sauce, roast garlic	42
* Freedom Farm's pork cotoletta, chicken jus, fennel, salvagno olives, capers	41
Chargrilled Mangonui linecaught snapper fillet, artichoke, tomato, peas, pistou broth	38

chef's pick

COMMUNAL ← *great for 2-4 people*

Coastal Spring lamb shoulder, roast garlic, anchovy, Moroccan olives	90
500gr aged grass-fed rib eye on the bone, chermoula	65
Bistecca Fiorentina, roasted garlic, lemon juice, rock salt	15/100gr
Sirloin on the bone, roasted garlic, lemon juice, rock salt	14/100gr

VEGETABLES

Duck fat agria potatoes, rosemary, rock salt	14
Barrel aged feta, sun-dried olives, tomato, cucumber, wine vinegar	24
Petite green leaves, witloof, baby gem, chervil, hummus	12
Tuscan cavolo nero, chilli, garlic	12

