

Esther

SNACKS

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| Te Matuku oyster, natural, lemon | 6 |
| Puff bread | 10 |
| Hummus, dukkah, Lot 8 olive oil, bittersweet paprika | 10 |
| Mixed marinated olives | 10 |
| Salumi plate, prosciutto San Daniele, Guanciale, Jamon Serrano, olives, pickles | 32 |
| Ortiz anchovies on toast, salsa verde (3) | 22 |
| Baked saganaki Greek keftolograviera cheese, honey, chilli | 30 |
| Coastal Spring Lamb souvlaki, garlic toum (3) | 24 |

SMALL

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| Truffle fonduta, Riwaka Périgord truffle, ciabatta | 28 |
| *Portobello mushroom, lemon labneh, chilli oil, parsley crumb <i>chef's pick</i> | 28 |
| Hakaido scallops, morcilla black pudding, pumpkin | 38 |
| Leigh line caught trevally crudo, anchovy essence, Calabrian chilli, crouton | 32 |
| Diamond Cloudy Bay clams, parsley, sherry, garden pea, sourdough | 36 |
| Massimo's straciatella, beetroot carpaccio | 29 |
| Cauliflower steak, pistachio, pomegranate | 30 |
| Sean's steak tartare freshly-ground, Savannah eye fillet, fries | 33 |
| Porcini soup, textures of mushroom, Quail egg, gold leaf, Riwaka Périgord truffle | 32 |

PASTA

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| Linguine, lemon, Te Anau saffron, parmigiano | 29 |
| Fusilli, milk braised pork & chicken bolognese bianca | 32 |
| Ricotta gnocchi, Orgy of mushrooms, Riwaka Périgord truffle | 50 |
| Duck tortellini, pecorino brodo, porcini | 38 |
| Gnocchetti Sardi, Tasmanian octopus ragu, 'Nduja spicy pork sausage | 36 |

BIG

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|---|----|
| Savannah grass-fed eye fillet, peppercorn sauce, roast garlic | 50 |
| Highgrounds (Timaru) Porchetta, salsa verde | 45 |
| Chargrilled Mangonui linecaught snapper fillet, taramasalata, salmon caviar | 40 |
| Oxtail Ale ragu, polenta, parmesan | 38 |

COMMUNAL

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| Salt baked Mangonui line caught snapper | 80 |
| Coastal Spring lamb shoulder, roast garlic, anchovy, Moroccan olives | 90 |
| 500gr aged grass-fed rib eye on the bone, chermoula | 75 |
| Bistecca Fiorentina, roasted garlic, lemon juice, rock salt | 15/100gr |
| Sirloin on the bone, roasted garlic, lemon juice, rock salt | 14/100gr |

VEGETABLES

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| Duck fat agria potatoes, rosemary, garlic | 18 |
| Barrel aged feta, sun-dried olives, tomato, cucumber, wine vinegar | 24 |
| Petite green leaves, witloof, baby gem, chervil, hummus | 16 |
| Tuscan kale, chilli, garlic, anchovy | 16 |