

# Esther

## SNACKS

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, Coppa di Parma, Fennel, olives, pickles	32
Ortiz anchovies on toast, salsa verde (3)	22
Baked saganaki Greek Keflograviera cheese, honey, chilli	30
Coastal Spring Lamb souvlaki, garlic toum (3)	24

## SMALL

Portobello mushroom, lemon labneh, chilli oil, parsley crumb <i>chef's pick</i>	28
* Leigh line caught kingfish crudo, anchovy essence, Calabrian chilli, crouton	32
Hokkaido scallops, morcilla black pudding, pumpkin	38
Massimo's stracciatella, beetroot carpaccio	29
Cauliflower steak, pistachio, pomegranate	30
Barrel aged feta, sun-dried olives, tomato, cucumber, wine vinegar	34
Sean's steak tartare, freshly-ground Savannah eye fillet, fries	33

## PASTA

Linguine, lemon, Te Anau saffron, Parmigiano	29
Fusilli, milk braised pork & chicken bolognese bianca	32
Ricotta gnocchi, orgy of mushrooms	50
Malloredus Sardi, Tasmanian octopus ragú, 'Nduja' spicy pork sausage	36
Mafaldine, Osso buco & pea ragu, Parmigiano	42
Charcoal tortellini, pumpkin, brown butter, sage	38

## BIG

Savannah grass-fed eye fillet, peppercorn sauce, roast garlic	50
Chargrilled Mangonui line-caught snapper fillet, taramasalata, salmon caviar	40
Oxtail ale ragú, polenta, Parmigiano	42

## COMMUNAL

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

Duck fat Agria potatoes, rosemary, garlic	18
Petite green leaves, witlof, baby gem, chervil, hummus	16
Tuscan cavolo nero, chilli, garlic, anchovy	16



Please advise staff of any allergies