

Esther

Oscietra caviar, cannoli, table side, Belvedere vodka

65pp

SNACKS

Te Matuku oyster, natural, lemon	6
Puff bread	10
Taramasalata, lemon zest, Lot 8 olive oil, chives	10
Hummus, dukkah, Lot 8 olive oil, bittersweet paprika	10
Mixed marinated olives	12
Salumi plate, prosciutto San Daniele, Coppa di Parma, Fennel, olives, pickles	34
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	28
Leigh line caught kingfish crudo, anchovy essence, Calabrian chilli, crouton	32
Diamond Cloudy Bay clams, parsley, sherry, garden peas, sourdough	36
Massimo's stracciatella, beetroot carpaccio	31
Hokkaido scallops, morcilla black pudding, pumpkin	38
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
Mafaldine, Osso Buco & pea ragú, Parmigiano	42
Ricotta gnocchi, orgy of mushrooms	45
Mallorredus Sardi, Tasmanian octopus ragú, 'Nduja' spicy pork sausage	36

BIG

Chargrilled Mangonui line caught snapper fillet, taramasalata, salmon caviar	40
* Porchetta, Harmony Farms, salsa verde <i>chef's pick</i>	45
Oxtail ale ragú, polenta, Parmigiano	42
Savannah grass-fed eye fillet, peppercorn sauce, roast garlic	50
500gr aged grass-fed rib eye on the bone, chermoula	75

COMMUNAL

Coastal Spring lamb shoulder, roast garlic, anchovy, Moroccan olives	95
Riverton Blue cod, vine leaves, lemon	90
Salt baked Mangonui line caught snapper	80
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
Tuscan cavolo nero, chilli, garlic, anchovy	16
Petite green leaves, witlof, baby gem, chervil, hummus	16



Please advise staff of any allergies

Farmhouse puddings

Rum baba 'flambé'
Fior de latte ice cream
25

Apple tarte, vanilla bean ice cream
22

Burnt basque cheese cake, orange marmalade, chocolate sorbet
18

Sean's Vacherin, cherry sorbet
18

Profiteroles, orange custard, chocolate sauce
18

Chocolate pudding, spiced plums, cardamom & orange blossom ice cream
22

Local & International cheese
15 per cheese

