

Esther

Oscietra caviar, cannoli, table side, Belvedere vodka 65pp
Seafood platter, scampi, mussels, line-caught snapper, Te Matuku oysters, Coromandel kina, salsa rosso 170

SNACKS

Te Matuku oyster, natural, lemon 7
Puff bread 10
Taramasalata, lemon zest, extra virgin olive oil, chives 10
Mixed marinated olives 12
Salumi plate, prosciutto San Daniele, Culatta di Busseto, Finnochiona, olives, pickles 34
Ortiz anchovies on toast, salsa verde (3) 22
Piquillo red peppers, sun dried olives, white anchovies, Over the moon goat chevre 28
Baked saganaki Greek Keflograviera cheese, honey, chilli 30
Coastal lamb souvlaki, garlic toum (3) 24

SMALL

Curious Croppers Heirloom tomato salad, Spanish onion, basil 24
Leigh line caught kingfish crudo, pink grapefruit, chilli oil 38
Diamond Cloudy Bay clams, parsley, sherry, garden peas, sourdough 38
Massimo's stracciatella, Bresaola, crispy sage, lemon 38
Baby cucumbers, dill oil, Mandy's horseradish, labneh 34
Hokkaido scallops, morcilla black pudding, pumpkin (4) 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 39

PASTA

Linguine, lemon, Te Anau saffron, Parmigiano 29
Strozzapreti, mutton ragú, basil, Parmigiano 36
Fusilli, milk braised pork & chicken bolognese bianca 32
Ricotta gnocchi, orgy of mushrooms 45
Wairarapa cray fish raviolo, salmon & scallop mousse, cray fish bisque 42
Mafaldine, Tasmanian octopus ragú, 'Nduja' spicy pork sausage 36

BIG

Leigh line caught snapper, Cloudy Bay clams, oyster soup, samphire 50
Porchetta, Harmony Farms, salsa verde 45
Wairarapa cray fish, chargrilled, mayonnaise, frites 140
Savannah grass-fed eye fillet, peppercorn sauce, roasted garlic 54
500gr aged grass-fed rib eye on the bone, roasted garlic, lemon, sea salt 75

COMMUNAL

Coastal lamb shoulder, roast garlic, anchovy, Moroccan olives 95
Mangonui salt baked snapper, salmoriglio 90
Grass-fed sirloin, tagliata, bitter leaves, parmigiano (900gr) 150
Bistecca Fiorentina, roasted garlic, lemon, sea salt 15/100gr

VEGETABLES

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



Please advise staff of any allergies
All dishes are subject to seasonal availability and the whim of Sean

Farmhouse puddings

Sweet Treats

Ask about Chef's selection of the day
5 per piece

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, pistachio ice cream
22

Local & International cheese
15 per cheese



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