

# Esther

## SNACKS

Bluff oyster, natural, lemon, beetroot mignonette	9
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
Green devil's, free range egg, spiced mayonnaise, dill, pickles	24
Piquillo red peppers, sun dried olives, white anchovies, Over the moon goat chevre	32
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
Diamond Cloudy Bay clams, parsley, sherry, garden peas, sourdough	38
Leigh line caught kingfish crudo, blood orange, chilli oil	38
Massimo's stracciatella, Bresaola, crispy sage, lemon	38
Baby cucumbers, dill oil, Mandy's horseradish, labneh	34
Hokkaido scallops, morcilla black pudding, pumpkin (3)	38
Cauliflower steak, pistachio, pomegranate	30
Barrel aged feta, sun-dried olives, tomato, cucumber, wine vinegar	34
Pig head 'fritti' terrine, gribiche	32
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
*Pappardelle, duck bolognese, porcini, Pecorino	45
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

*chef's pick*

## BIG

Leigh line caught snapper, Cloudy Bay clams, oyster soup, samphire	50
Porchetta, Harmony Farms, salsa verde	45
Savannah grass-fed eye fillet, peppercorn sauce, roasted garlic	54
500gr aged grass-fed rib eye on the bone, roasted garlic, lemon, sea salt	82

## COMMUNAL

*Coastal lamb shoulder, roast garlic, anchovy, Moroccan olives	105
Grass-fed sirloin, tagliata, bitter leaves, parmigiano (900gr)	190
Bistecca Fiorentina, roasted garlic, lemon, sea salt	16/100gr

*chef's pick*

## RETIRED DAIRY COW \*Speckle park, 13 year old, 60 days lush pasture fed, 21

Tomahwak	17/100gr
T-bone	17/100gr
Sirloin	17/100gr

*days aged*

## VEGETABLES

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