

SNACKS

Te Matuku oyster, natural, beetroot mignonette	7
Puff bread	10
Taramasalata, lemon zest, extra virgin olive oil, chives	10
Mixed marinated olives	12
Salumi plate, prosciutto San Daniele, Coppa, 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 chevre	32
Baked saganaki Greek Keflograviera cheese, honey, chilli	30
Coastal lamb souvlaki, garlic toum (3)	24

SMALL

* Leigh line caught snapper crudo, blood orange, buttermilk	38
Diamond Cloudy Bay clams, parsley, sherry, garden peas, sourdough	38
Massimo's stracciatella, bresaola, crispy thyme, lemon	38
Baby cucumbers, dill oil, Mandy's horseradish, labneh	34
Hokkaido scallops, pumpkin purée, black pudding (3)	42
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
Char-grilled octopus, cannelloni beans, Sicilian olives, fermented chilli	40

chef's pick

PASTA

Linguine, lemon, Te Anau saffron, Parmigiano	29
Malfaldine, mutton ragú, basil, Parmigiano	36
* Pappardelle, duck bolognese, porcini, Pecorino	45
Ricotta gnocchi, orgy of mushrooms	45

chef's pick

BIG

Leigh line-caught snapper, Cloudy Bay clams, oyster soup	50
Speckle park grass-fed eye fillet, peppercorn sauce, roasted garlic	54
500gr Deep South rib eye on the bone, roasted garlic, lemon, sea salt	82

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

T-Bone	17/100gr
Sirlion on Bone	17/100gr
Tomahawk	17/100gr
Rib eye	17/100gr

COMMUNAL

Turbot on the bone, clam escabeche, samphire, seaweed	52
Coastal lamb shoulder, roast garlic, anchovy, Moroccan olives	105
Grass-fed sirloin, tagliata, bitter leaves, Parmigiano (900gr)	190

VEGETABLES

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



Farmhouse Puddings

Esther's treacle pudding, custard	18
<i>To share (3-4 people)</i>	37
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
Mille feuille, caramalised filo, orange blossom cream, raspberry	18
Chocolate pudding, spiced cherry, pistachio ice-cream	22
Sweet treats, daily selection	5
Local & international cheese	15

