

# Esther

Puff bread, taramasalata, lemon zest, extra virgin olive oil 22

## SNACKS

Te Matuku oyster, natural, beetroot mignonette 7

Mixed marinated olives 12

Ortiz sardines on toast, pickled shallot (3) 22

Green devil's, free range egg, spiced mayonnaise, dill, pickles 24

Baked saganaki, Greek Keflograviera cheese, honey, chilli 30

Piquillo red peppers, sun dried olives, white anchovies, Clevedon buffalo curd (3) 28

\* Suckling pig terrine fritti, green goddess (3) *chef's pick* 24

Coastal lamb souvlaki, garlic toum (3) 24

## SMALL

Baby cucumbers, dill oil, Mandy's horseradish, labneh 28

Curious Croppers heirloom tomato salad, blood orange, Clevedon buffalo mozzarella 36

Quail eggs, crispy sage, Ortiz anchovy, baguette 29

Leigh line caught trevally crudo, blood orange, buttermilk 38

Char-grilled octopus, cannelloni beans, Sicilian olives, fermented chilli 40

Sean's steak tartare, freshly-ground Savannah eye fillet, fries 39

## PASTA

Linguine, lemon, Te Anau saffron, Parmigiano 29

Ricotta gnocchi, orgy of mushrooms 45

Cloudy Bay clams spaghetti, white wine, chilli, tomato 40

## BIG

Cauliflower steak, pistachio, pomegranate 30

\* Mt Cook salmon, savoy cabbage, Parmesan brodo *chef's pick* 42

Leigh line caught snapper, spring vegetables, hand foraged samphire, pistou broth 50

Duck, duck, duck, cherry jus 65

Kurobuta pork chop, baby apple, sage, lemon 56

Speckle Park grass-fed eye fillet, peppercorn sauce, roasted garlic 54

## RETIRED DAIRY COW

T-Bone 17/100gr

Sirlion on Bone 17/100gr

Tomahawk 17/100gr

\* *Speckle Park, 13 year old, 60 days lush  
pasture fed, 21 days aged*

## COMMUNAL

Coastal lamb shoulder, roast garlic, anchovy, Moroccan olives 105

500gr aged grass-fed rib eye on the bone, roasted garlic, lemon, sea salt 82

## VEGETABLES

Petite green leaves, witlof, baby gem, hummus 16

Tuscan cavolo nero, chilli, garlic, anchovy 16

Charred leeks, pistachio 18

Duck fat Agria potatoes, rosemary, garlic 18

Village salad, barrel aged feta, sun-dried olives, tomato, cucumber, wine vinegar 28

Please advise staff of any allergies

All dishes are subject to seasonal availability and the whim of Sean

# Farmhouse Puddings

Esther's wedding cake, Italian meringue, luxardo cherries	18
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
Blood orange jelly, clotted cream, toasted almonds	18
Chocolate pudding, spiced cherry, pistachio ice-cream	22
Sweet treats, daily selection	5
Local & international cheese	15

