

Auckland Restaurant Month

\$65 per person

Puff bread, Taramasalata, lemon zest, chives, olive oil

Baked saganaki, Greek kefalograviera cheese, honey, chilli

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

Lamb souvlaki, garlic toum

Coastal spring lamb shoulder, roast garlic, anchovies, Moroccan olives

Chargrilled octopus, olive salsa, potato, parsley, chilli

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

Pistachio Baklava, rose water ice cream



Minimum of 2 people

*Lunch 12-3pm Wednesday – Friday | Dinner 5.30pm-6pm Monday - Sunday
All dishes are subject to seasonal availability and the whim of Sean*

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Wine pairing

Two Rivers 'Convergence' Sauvignon Blanc 2023,
Marlborough
\$16

Te Kano Kin Pinot Noir 2021,
Central Otago
\$20

Elephant Hill Le Phant Rouge 2021,
Hawke's Bay
\$18

Wine flight \$35 per person

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