

Esther

SNACKS

Te Kouma Bay oysters, natural, beetroot mignonette	7
Baked saganaki, Greek Kefalograviera cheese, honey, chilli	30
Coastal lamb souvlaki, garlic toum (3)	26
Chorizo, manchego croquettas (3)	24
Green devils, free range egg, spiced mayonnaise, dill, pickles	24
Quail eggs, Ortiz anchovy, crispy sage, croutons	21
Petite baby radishes, lemon aioli	16
Mixed olives	12

* Puff bread, taramasalata, lemon zest, extra virgin olive oil	<i>chef's pick</i>	22
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SMALL

Ruakākā Haku crudo, anchovy essence, Calabrian chilli, crouton	38
Curious Croppers Heirloom tomato salad, watermelon, pistachio pesto, mint	22
Char-grilled octopus, olive salsa, potato, parsley chilli	40
Sean's steak tartare, freshly-ground grass-fed eye fillet, frites	40
Baby cucumbers, dill oil, Mandy's horseradish, labneh	28

PASTA

Ricotta gnocchi, orgy of mushrooms, chives, lemon	40
Linguine, Te Anau saffron, lemon, Parmigiano	32
Spaghetti, King crab, salmon caviar, chilli, garlic	42

Esther's Famous Steak Frites

Speckle Park sirloin 300gr, café de Paris, duck fat frites	35
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BIG

Line caught snapper, Cloudy Bay storm clam, smoked tomato brodo	50
Speckle Park grass-fed eye fillet 200gr, peppercorn sauce, roasted garlic	54
Cauliflower steak, pistachio, pomegranate	30
Veal cotoletta alla Milanese, lemon	55

COMMUNAL

Coastal lamb shoulder, roast garlic, anchovy, Moroccan olives	105
Waitoa whole roast Spatchcock chicken, harissa, romesco, lemon	69
Aged grass-fed rib eye on the bone 600gr, roasted garlic, lemon, sea salt	82

VEGETABLES

Duck fat Agria potatoes, rosemary, garlic	18
Tuscan cavolo nero, chilli, garlic, anchovy	16
Village salad, barrel aged feta, sun-dried olives, tomato, cucumber	28
Petite green leaves, witlof, baby gem, hummus	16
Charred Asparagus, lemon, olive oil	21

