

Feasting Menu

\$105 per person

TO START

Puff bread, hummus, dukkah, extra virgin olive oil, bittersweet paprika

Baked saganaki, Greek keflograviera cheese, honey, chilli

Farmed Ruakaka kingfish crudo, burnt blood orange, nasturtium

Curious Croppers heirloom tomato salad, watermelon, pistachio pesto

Prosciutto San Daniele, pickles

YOUR BIG STUFF

Fusilli Amatriciana, guanciale, parmesan

Coastal lamb shoulder, roast garlic, anchovy, Moroccan olives

Spatchcock chicken, harissa, cavolo nero,

Petite green leaves, witlof, baby gem, chervil, hummus

Duck fat potatoes, garlic, rosemary



Please advise staff of any allergies