

Feasting Menu

\$125 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

Slow cooked 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

TO FINISH

Chocolate Torta Caprese, mascarpone Chantilly

Apple tarte, vanilla bean ice cream



Please advise staff of any allergies