

# Esther

## SNACKS

Te Matuku oysters, beetroot mignonette	9ea
Baked saganaki, Greek Kefalograviera cheese, honey, chilli	30
Coastal lamb souvlaki, garlic toum (3)	26
Chorizo, manchego croquettes (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

## SMALL

Ruakākā Kingfish crudo, burnt blood orange, nasturtium	37
Curious Croppers Heirloom tomato salad, watermelon, pistachio pesto, mint	22
Woodfired pumpkin, hummus, pickled currants, toasted almond, orange chilli oil	38
Char-grilled octopus, olive salsa, potato, parsley chilli	42
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	35
Mafaldine, octopus ragù, nduja	45

*\* Trust the Chef*

*\$89*

*SHARING STYLE WITH A SELECTION  
OF CHEF'S FAVOURITE FOOD*

## BIG

Line caught snapper, Cloudy Bay clam, fermented tomato brodo	49
Speckle Park grass-fed eye fillet 200gr, peppercorn sauce, roasted garlic	55
Cauliflower steak, pistachio, pomegranate	33

## COMMUNAL

Coastal lamb shoulder, roast garlic, anchovy, Moroccan olives	109
Waitoa whole roast spatchcock chicken, harissa, romesco, lemon	69
Aged grass-fed rib eye on the bone 600gr, roasted garlic, lemon, sea salt	86

## RETIRED DAIRY COW

*Speckle Park, 13 year old, 10 days lush pasture fed, 21 days aged*

Sirloin on the bone   T-bone   Tomahawk	
Served with burnt lemon, roasted garlic	19/100g

## VEGETABLES

Duck fat Agria potatoes, rosemary, garlic	19
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

