

# Esther

## SNACKS

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

Line caught Kingfish crudo, burnt blood orange, nasturtium	37
Curious Croppers Heirloom tomato salad, watermelon, pistachio pesto, mint	22
Woodfired pumpkin, humus, 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	32
Mafalde, octopus ragu, nduja	45

## *Esther's Famous Steak Frites*

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

## BIG

Line caught snapper, Cloudy Bay storm clam, smoked 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

## 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

