

Esther

SNACKS

Te Kouma oysters, beetroot mignonette	7ea
Baked saganaki, Greek Kefalograviera cheese, honey, chilli	32
Coastal lamb souvlaki, garlic toum (3)	29
Chorizo, manchego croquettas (3)	24
Green devils, free range egg, spiced mayonnaise, dill, pickles	24
Quail eggs, Ortiz anchovy, crispy sage, croutons	22
Mixed Olives	12

 Puff bread, taramasalata, lemon zest, extra virgin olive oil *chef's pick*

23

SMALL

Ruakākā Kingfish crudo, burnt blood orange, nasturtium	37
Curious Croppers Heirloom tomato salad, pistachio pesto, mint	26
Woodfired pumpkin, hummus, pickled currants, toasted almond, orange chilli oil	38
Village salad, barrel aged feta, sun-dried olives, tomato, cucumber	35
Sean's steak tartare, freshly-ground grass-fed eye fillet	40
Baby cucumbers, dill oil, Mandy's horseradish, labneh	28

PASTA

Ricotta gnocchi, orgy of mushrooms, chives, lemon	44
Linguine, Te Anau saffron, lemon, Parmigiano	35
Mafaldine, octopus ragù, nduja	45

BIG

Line caught snapper, Cloudy Bay clam, fermented tomato brodo	49
Speckle Park grass-fed eye fillet 200gr, peppercorn sauce, roasted garlic	58
Veal Osso Bucco, alla Milanese, saffron risotto, parsley, lemon	55
Marlborough lemon Sole, caper, green olive, tomato	36
Cauliflower steak, pistachio, pomegranate	33

COMMUNAL

Coastal lamb shoulder, roast garlic, anchovy, Moroccan olives	110
Waitoa whole roast spatchcock chicken, harissa, romesco, lemon	69
Aged grass-fed rib eye on the bone 600gr, roasted garlic, lemon, sea salt	89

RETIRED DAIRY COW

Speckle Park, 13 year old, 60 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
Petite green leaves, witlof, baby gem, hummus	18



Please advise staff of any allergies
All dishes are subject to seasonal availability and the whim of Sean