

Esther

SNACKS

Te Matuku Bay oysters, beetroot mignonette	7ea
Baked saganaki, Greek Kefalograviera cheese, honey, chilli	32
Coastal lamb souvlaki, garlic toum (3)	29
Chorizo, manchego croquettes (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	<i>chef's pick</i> 23
--	-----------------------

SMALL

Line caught market fish crudo, burnt orange, nasturtium	37
Truffle fonduta, toasted ciabatta, black Perigord truffle	28
Texture of mushrooms, quail egg, gold leaf, porcini soup, chives	32
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, black Perigord truffle, chives, lemon	49
Bucatini pasta, truffle butter, confit egg yolk, parmesan, perigord	45
Linguine, Te Anau saffron, lemon, Parmigiano	35
Mafaldine, octopus ragù, nduja	45

BIG

Savannah Park grass-fed eye fillet 200gr, peppercorn sauce, roasted garlic	60
Veal Osso Bucco, alla Milanese, saffron risotto, parsley, lemon	55
Marlborough 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

Savannah 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



Farmhouse Puddings

Cherry galette, crème fraîche	19
Burnt Basque cheesecake, orange marmalade, chocolate sorbet	19
Apple tarte, vanilla bean ice cream	23
Chocolate pudding, luxardo cherries, pistachccio ice cream	24
Local & international cheese, crackers, honeycomb, Medjool dates	19/45gr
Sweet treats, daily selection	5ea



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