

Esther

SNACKS

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 <i>Chef's pick</i>	23

SMALL

Line caught market fish crudo, burnt orange, nasturtium	37
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	45
Linguine, Te Anau saffron, lemon, Parmigiano	35
Mafaldine, octopus ragù, nduja	45

BIG

Savannah 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, roasted 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
Savannah grass-fed Fiorentina, roasted garlic, burnt lemon	19/100g
Lake Ohau Wagyu Sirloin, roasted garlic, burnt lemon	24/100g

VEGETABLES

Duck fat Agria potatoes, rosemary, garlic	19
Tuscan cavolo nero, chilli, garlic, anchovy	16
Petite green leaves, witlof, baby gem, hummus	18

