

Esther

SNACKS

Baked saganaki, Greek Kefalograviera cheese, honey, chilli	33
Coastal lamb souvlaki, garlic toum (3)	29
Chorizo, manchego croquettas (3)	25
Green devils, free range egg, spiced mayonnaise, dill, pickles	25
Quail eggs, Ortiz anchovy, crispy sage, croutons	23
Mixed Olives	13

✂ Puff bread, taramasalata, lemon zest, extra virgin olive oil <i>chef's pick</i>	24
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SMALL

Line caught market fish crudo, burnt orange, nasturtium	38
Curious cropper heirloom tomato tart fin, Clevedon buffalo curd, black olives	28
Village salad, barrel aged feta, sun-dried olives, tomato, cucumber	36
Sean's steak tartare, freshly-ground grass-fed eye fillet	41
Baby cucumbers, dill oil, Mandy's horseradish, labneh	29

PASTA

Ricotta gnocchi, orgy of mushrooms, chives, lemon	46
Linguine, Te Anau saffron, lemon, Parmigiano	36
Mafaldine, octopus ragù, nduja	46

BIG

Savannah grass-fed eye fillet 200gr, peppercorn sauce, roasted garlic	60
Veal Osso Bucco, alla Milanese, saffron risotto, parsley, lemon	56
Marlborough Sole, caper, green olive, tomato	37
Cauliflower steak, pistachio, pomegranate	34

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	17
Petite green leaves, witlof, baby gem, hummus	19

