

Esther

SNACKS

* Devilled egg, free range egg, spiced mayonnaise, dill, pickles	<i>chef's pick</i>	6ea
Potato mille-feuille, lardo, Ortiz anchovy		9ea
Mixed Olives		13
Baked Saganaki, Greek Kefalograviera cheese, honey, chilli		33
Chorizo, manchego croquettas (3)		
Coastal lamb souvlaki, garlic toum (3)		29
Puff bread, taramasalata, lemon zest, extra virgin olive oil		24

SMALL

Baby cucumbers, dill oil, Mandy's horseradish, labneh		29
Village salad, barrel aged feta, sun-dried olives, tomato, cucumber		36
Curious Cropper's heirloom tomato tart fin, Clevedon buffalo curd, black olive		38
Line caught market fish crudo, cucumber, melon, mint		28
Our Vitello Tonato, wagyu picanha, confit southern Bluefin tuna, hens' egg crispy capers		32
* Free-range chicken soup, saffron, cous-cous, green vegetables, sourdough bread		26
Sean's steak tartare, freshly-ground grass-fed eye fillet	<i>chef's pick</i>	41

Pasta

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

Esther's Famous Steak Frites

Speckle Park sirloin 300gr, café de Paris, duck fat frites	39
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BIG

Cauliflower steak, pistachio, pomegranate	34
Harmony Farms pork chop, El navarrico white beans, Ouzo, burnt bay	45
Savannah grass-fed eye fillet 200gr, peppercorn sauce, roasted garlic	60

COMMUNAL

Kingfish, crayfish bouillabaise, rouille, Mills Bay mussels	49
Waitoa whole roast Spatchcock chicken, harissa, romesco, lemon	69
Coastal lamb shoulder, roast garlic, anchovy, Moroccan olives	110
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
Organic Asparagus En papillote, sauce grabiche	19
Tuscan cavolo nero, chilli, garlic, anchovy	17
Petite green leaves, witlof, baby gem, hummus	19

