

Esther

SNACKS

	Te Kouma oysters, beetroot mignonette	8ea
*	Deville 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 croquetas (3)	25
	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 heirloom tomato tart fin, Clevedon buffalo curd, black olives	38
	Clevedon buffalo mozzarella, char-grilled nectarine, pistachio pesto	38
	Line caught market fish crudo, cucumber, melon, mint	28
	Char-grilled arrow squid, nduja, burnt lemon	28
	Our Vitello Tonato, wagyu picanha, confit southern Bluefin tuna, hens' egg crispy capers	32
*	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
	Mafaldine, octopus ragu, nduja	46
	Agnolotti Mahy Farms smoked ham hock, garden peas, dill, chervil	42

BIG

	Cauliflower steak, pistachio, pomegranate	34
	Kingfish, crayfish bouillabaisse, rouille, Mills Bay mussels	49
	Yellowfin tuna steak au poivre, cognac, black pepper	49
	Harmony Farms pork chop, El Navarrico white beans, ouzo, burnt bay	45
	Savannah grass-fed eye fillet 200gr, peppercorn sauce, roasted garlic	60

COMMUNAL

	Duck en croute, Cambridge duck breast, mushroom, spinach, flaky pastry, chicken jus	69
	Waitoa whole roast spatchcock chicken, harissa, romesco, lemon	69
	Coastal lamb shoulder, roasted 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

	Petite green leaves, witlof, baby gem, hummus	18
	Organic Asparagus En papillote, sauce gribiche	19
	Cavalo nero, anchovies, chilli, lemon	19
	Duck fat Agria potatoes, rosemary, garlic	19

Please advise staff of any allergies

All dishes are subject to seasonal availability and the whim of Sean

Farmhouse Puddings

Panacotta, fig leaf, strawberry, honey	19
Esther's lemon, chiboust, lemon gel, white chocolate crumb, lemon sorbet	19
Apple tarte, vanilla bean ice cream	23
Chocolate terrine, Luxardo cherries, cannoli	24
Local and international cheese, crackers, honeycomb, Medjool dates	19/45gr
Sweet treats, daily selection	5ea

Liquid Dessert

Camatti Amaro	14
2023 Corrado Tonelli 'vino e viscole' Visner	14
Fonseca Tawny Port	18
Taylor's LBV Tawny Port	22
Espresso Martini	22
Gibraltar	23



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