

Feasting Menu

\$115 per person

TO START

Puff bread, hummus, dukkha, extra virgin olive oil, bittersweet paprika

Baked saganaki, Greek Kefalograviera cheese, chilli, honey

Lamb souvlaki, garlic toum, lemon

Baby cucumbers, dill oil, Mandy's horseradish, labneh

Line caught Kingfish crudo, cucumber, melon, mint

Curious Croppers heirloom tomato tart fin, Clevedon buffalo curd, black olives

YOUR BIG STUFF

Fusilli Puttanesca, tomato, capers, olives, anchovy

Slow cooked lamb shoulder, roast garlic, anchovy, Moroccan olives

Waitoa whole roast spatchcock chicken, harissa, romesco, lemon

Organic Cambridge asparagus En papillote, sauce gribiche

Petite green leaves, witlof, baby gem, chervil, hummus

Duck fat potatoes, garlic, rosemary



Please advise staff of any allergies

Feasting Menu

\$130 per person

TO START

Puff bread, hummus, dukkha, extra virgin olive oil, bittersweet paprika

Baked saganaki, Greek Kefalograviera cheese, chilli, honey

Lamb souvlaki, garlic toum, lemon

Baby cucumbers, dill oil, Mandy's horseradish, labneh

Line caught Kingfish crudo, cucumber, melon, mint

Curious Croppers heirloom tomato tart fin, Clevedon buffalo curd, black olives

YOUR BIG STUFF

Fusilli Puttanesca, tomato, capers, olives, anchovy

Slow cooked lamb shoulder, roast garlic, anchovy, Moroccan olives

Waitoa whole roast spatchcock chicken, harissa, romesco, lemon

Organic Cambridge asparagus En papillote, sauce gribiche

Petite green leaves, witlof, baby gem, chervil, hummus

Duck fat potatoes, garlic, rosemary

TO FINISH

Chocolate terrine, Luxardo cherries, cannoli

Apple tarte, vanilla bean ice cream



Please advise staff of any allergies