

Esther

SNACKS

Te Kouma oysters, beetroot mignonette	8ea
Deville egg, free range egg, spiced mayonnaise, dill, pickles	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
Line caught market fish crudo, cucumber, melon, mint	38
Char-grilled golden queen peaches, Clevedon buffalo mozzarella, pistachio pesto	38
Our Vitello Tonato, wagyu picanha, confit southern Bluefin tuna, hen's 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

BIG

Cauliflower steak, pistachio, pomegranate	34
* Line caught market fish. crayfish bouillabaisse, rouille, Mills Bay mussels <i>chef's pick</i>	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

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
Cavalo nero, anchovies, chilli, lemon	19
Duck fat Agria potatoes, rosemary, garlic	19

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 bunet (cream caramel), Amaretti	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



*Please advise staff of any allergies
All dishes are subject to seasonal availability and the whim of Sean*