

# Esther

Te Matuku Oysters, beetroot mignonette	8ea
* Puff bread, taramasalata, lemon zest, extra virgin olive oil <i>chef's pick</i>	26
Baked saganaki, Greek Kefalograviera cheese, honey, chilli	34
Chorizo, Manchego croquetas (3)	26
Coastal lamb souvlaki, garlic toum (3)	31
Char-grilled leeks, labneh, pistachio pesto	29
Line caught market fish crudo, cucumber, melon, mint	38
Village salad, barrel aged feta, sun-dried olives, tomato, cucumber	39
* Sean's steak tartare, freshly-ground grass-fed eye fillet <i>chef's pick</i>	41
+ add fries 9	

## *Esther's Famous Steak Frites*

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

Ricotta gnocchi, scorched garden peas, mint, mizithra	39
Saffron risotto, orgy of mushrooms, chives	46
Cauliflower steak, pistachio, pomegranate	36
Line-caught market fish, crayfish bouillabaisse, rouille, Mills Bay mussels	49
Harmony Farms Pork Cotoletta, garlic & Pernod butter	49
Savannah grass-fed eye fillet 200gr, peppercorn sauce, roasted garlic	60

Coastal lamb shoulder, roasted garlic, anchovy, Moroccan olives 115

Petite green leaves, witlof, baby gem, hummus	19
Cavalo nero, anchovies, chilli, lemon	22
Duck fat Agria potatoes, rosemary, garlic	22

## *Dessert*

Apple tarte, vanilla bean ice cream	24
Chocolate Bunet (crème caramel), Amaretti	24
Aged Comtè, crackers, quince	19/45gr