Two-course Feasting Menu, for groups of 10 or more.

Feasting Menu

TO START

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

Baked saganaki, Greek Kefalograviera cheese, honey, chilli

Mortadella souvlaki, garlic toum, pickles

Line caught market fish crudo, cucumber, melon, mint

Village salad, barrel aged feta, sun dried olives, tomato, cucumber

Char-grilled leeks, labneh, pistachio pesto

YOUR BIG STUFF

Fusilli Puttanesca, tomato, capers, olives, anchovy

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

Waitoa whole roast spatchcock chicken, harissa, romesco, lemon

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

Duck fat potatoes, garlic, rosemary

Please advise staff of any allergies

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TO FINISH

Apple tart, vanilla bean ice cream

Dark chocolate pudding, pistachio gelato, Luxardo cherries

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