



RAW

Freshly opened oysters on ice	4.50
Cold smoked trevally, 'citrus kosho', yuzu gel, coriander	18.50
Daikon tacos, yellowfin tuna, puffed wheat berries, chilli, dashi whip	18.50
Grass-fed beef tartare, smoky egg yolk, hot sauce, cacao, kumara chips	22

GARDEN

Zephyr courgette, fromage blanc, honeycomb, dill, blossom	26
Crayfish cocktail, wagyu bresaola, chipotle, fennel pollen	34
Farm eighty four tomatoes, local buffalo mozzarella, basil	25

SMALL

Lamb shoulder croquette, aubergine caviar, sheep's milk labne	22
Chilli squid, heirloom cucumber, sour cream, za'artar	23
Pekin duck leg + breast, spring roll, dukkah, hoisin	26

PASTA

Linguine, little neck clams, smoked chilli, cured pig's cheek, meyer lemon	24 / 37
Rabbit leg tortellini, Iberico pork belly, carrot brown butter, capers	26 / 39
Hand cut pappardelle, crayfish, tomato, basil, chilli	45
Tomato risotto, 'bocorones', foraged herbs, local goats cheese	21 / 36

OCEAN

Monkfish, sprouting broccoli puree, octopus, lardo, chicken jus	39
Market fish, 'shellfish escabeche', saffron, fennel, green garlic	38
Caroline Bay flounder, seared grapes, capers, parsley	39
Warm ora king salmon, artichokes 'barigoule', watercress, pancetta	37

FARM

Farm gate black Berkshire pig + sausage, pearl barley, asparagus	41
Southland lamb rump + belly, 'peas n carrots', goats cheese bon bon	42
Free range chicken, lemon thyme gnocchi, ricotta, marinated zucchini	38

PASTURE

Dry aged rib eye on the bone 400g	65
Savannah chateaubriand 300g	43
Grass-fed hinterwald wagyu evolving cuts	POA
Wakanui sirloin 200g	38
<i>Bearnaise - Sweetbread + truffle - Cafe de Paris - Green pepper corn - Truffle jus</i>	

MARKET

French fries	8
Asparagus, 'lardo di colannata', crackling	9
Heirloom tomatoes, strawberry, basil	10
Gem lettuce, brioche, parmesan	8
Agria potato puree, smoked bone marrow	8