

SPRING

- Mount Zero olives 4
- Sourdough and burnt butter 3ea
- Signature oyster, natural 5ea
- Whipped bottarga and crudité 8
- Line caught ceviche, spiced coconut and green tomato 18
- New season peas, avocado and preserved lemon 17
- Chickpea fritter, confit fennel and black olive 16
- Tamari roasted buttercup, sunflower and dill 16
- Eggplant a la grecque and fragrant panko 20
- Sea bounty mussel spaghetti, broccoli and fermented jalapeños 24
- Hapuka, sprouted lentils and asparagus 30
- O'Connor grass-fed rump cap 200g, eggplant and mushroom 30
- Western Plains pork, radicchio and buttermilk 30
- Green beans, sauce gribiche and salt bush 10
- Hand cut fries with smoked onion 10

- Dulce rice pudding, banana ice cream and walnut 14
- Meyer lemon parfait, white chocolate and passionfruit 14
- Slow roasted strawberries, milk sorbet and meringue 10

- Ossau Iraty, pickled carrot and poppyseed lavosh 15

- Leave it to us 65
- Vegetarian 55