

Ember Specialities 11am - 10pm

House focaccia	\$10
Tomato butter (V)	\$5
Chicken liver parfait, tamarillo (GF)	\$23
House olives, citrus (VE, GF)	\$7
Scampi toast, pineapple hot sauce (DF)	\$24
Potato terrine, charcoal mushroom puree, lemon butter sauce, potato chips (V, GF)	\$25
Matangi beef tartare, horseradish, grugere custard (GF)	\$26
Charcuterie, NZ cheese, seasonal accompaniments	\$39

Katsura Specialities 2:30pm -10pm

Edamame, kombu salt (VE, GF)	\$9
Renkon chips, wakame (VE, GF)	\$9
Karaage chicken, siracha honey butter, spring onion	\$22
Tempura seasonal vegetables, tamari	\$21
Japanese milk bun, garlic butter	\$18
NZ oysters, mandarin koshu (half dozen or dozen)	\$MP
Sashimi platter (small or large)	\$54/\$89

Pizza, Handhelds & Sides

Margherita, tomato, basil, mozzarella (V)	\$26
Poaka fennel salami, olive, mozzarella	\$30
Goats cheese, mozzarella, roquette, chilli honey (V)	\$28
Nduja sausage, potato, prosciutto, mozzarella, basil	\$30
Basil pesto, courgette, white base, parmesan (V)	\$28
Double smash burger, mac sauce, cheese, fries	\$29
Chicken thigh burger, romesco, iceberg, fries	\$29
Fries, garlic, parsley (V, GF, DF)	\$14

Something Sweet

Spiced apple sundae, buttermilk caramel, ice cream	\$18
Fried bread & butter pudding, custard, citrus	\$20
House jelly, brown sugar cream, sherbet, tuile (V)	\$18
Selection of Duck Island ice creams (VE, GF)	\$16