

REBE BE MB ME EE

LOCAL
SEASONAL
SIMPLE

House focaccia	\$10
Tomato butter (V)	\$5
Marmite butter with pecorino (V)	\$6
Pickled NZ mussels, dill, chilli (DF, GF)	\$19
Chicken liver parfait, tamarillo (GF)	\$23
House olives, citrus (VE, GF)	\$7
Gilda, olives, anchovy, guindillas pepper (GF, DF)	\$9
Scampi toast, pineapple hot sauce, coriander (DF)	\$24
Barbecued octopus, vadouvan butter, curry leaves, potato (GF)	\$30
Potato terrine, charcoal mushroom puree, lemon butter sauce, potato chips (V, GF)	\$25
Matangi beef tartare, caper, horseradish, gruyere custard (GF)	\$26
House sausage, soubise, fried onion, gherkin (GF)	\$20
Roast cauliflower, gruyere cheese, cauliflower leaf (V)	\$23
Beetroot, chevre, hazelnuts, pear, quince (V)	\$24
Pork schnitzel, caper butter, prune mustard, watercress	\$45
Matangi beef, beef fat chimichurri, jus (GF)	\$MP
Shoulder of lamb, burnt honey glaze, garden peas, tamari (GF)	\$45
Spanner crab risotto, celeriac, house lardo (GF)	\$45
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Fries, garlic, parsley (V, GF, DF)	\$14
Seasonal vegetables	\$MP
Salad of winter leaves, manchego, pickled fig, hazelnuts (V, GF)	\$20

(MP) Market Price
(V) Vegetarian
(VE) Vegan
(GF) Gluten free
(DF) Dairy free