

REBME

LOCAL
SEASONAL
SIMPLE

Kumara focaccia, rosemary (V)	\$10
Whipped brown butter (V, GF)	\$6
Curry butter, lime (V, GF)	\$6
Chicken liver parfait on toast, plum marmalade, chicken crackling	\$26
House olives (VE, GF)	\$14
Pear parcels, house honey, goats cheese, hazelnuts (V, GF)	\$10
Chickpea panisse, taramasalata, chives	\$23
Spinach & ricotta dumplings, smoked tomato (V)	\$29
House smoked fish pate, dill, capers, pickle juice jelly (GF)	\$28
Add focaccia	\$10
Salad of pear & endive, candied walnuts, dill, Roquefort blue (V, GF)	\$20
Pork bones & puha croquettes, cornichon, prune mustard	\$24
Jerusalem artichokes, pinenuts, balsamic & goats creme (V, GF)	\$26
Fried chicken, watermelon hot sauce, sour cream & chive seasoning	\$27
Tea cured salmon, dill, garden vegetables, treacle yoghurt, caviar, Guinness bread	\$34
Cavatelli, wild mushroom, pecorino, truffle butter, parsley, (V)	\$42
Half harissa chicken, smoked white bean puree, guindillas, burnt lemon (GF, DF)	\$48
Speckled Park "Steak Diane", mushrooms, Cognac, watercress (GF)	\$MP
Shoulder of lamb, burnt honey glaze, labne, garden peas, tamari (GF)	\$45
Fries, garlic, parsley (V, GF, DF)	\$14
House tomato & apple ketchup	\$4
Aioli	\$3
Seasonal vegetables	\$MP
Baby gem lettuce, ranch dressing, dill, pumpkin seeds (V, GF)	\$20

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