

REBENE

LOCAL
SEASONAL
SIMPLE

Kumara focaccia, rosemary (V)	\$10
House-made butter, sea salt (V)	\$8
Miso butter (V)	\$6
Bone marrow butter	\$9
House olives (GF, VE)	\$14
Paua salami, finger lime (GF)	\$30
Chicken liver parfait on toast, grapefruit marmalade, chicken crackling	\$26
Fried potato, beef tartare, pickled mustard seeds, pecorino	\$30
Pear parcels, house honey, goats cheese, hazelnuts (GF, V)	\$11
Spinach and ricotta dumplings, smoked tomato (V)	\$30
Salad of pear and endive, candied walnuts, dill, Roquefort blue (GF, V)	\$25
Prawn, paprika oil, rosemary & anchovy butter (GF)	\$36
Fried chicken, fermented koji hot sauce, sour cream and chive seasoning	\$30
Tea cured salmon, dill, garden vegetables, treacle yoghurt, caviar, Guinness bread	\$38
Gruyere cheese soufflé, green apple and bitter leaf salad, water vinaigrette (V)	\$35
Cavatelli, wild mushroom, pecorino, truffle butter, parsley, (V)	\$42
“Supreme” of chicken, smoked white bean puree, guindillas, burnt lemon (DF, GF)	\$48
Speckled Park “Steak Diane”, mushrooms, Cognac, watercress (GF)	\$MP
Shoulder of lamb, burnt honey glaze, labne, garden peas, tamari (GF)	\$45

Seasonal vegetables	\$MP
Baby gem lettuce, ranch dressing, dill, pumpkin seeds (GF, V)	\$22
Fries, garlic, parsley (DF, GF, V)	\$14
House tomato and apple ketchup	\$4
Aioli	\$4

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