

Ember Specialities 11am - 10pm

Kumara focaccia, rosemary (V)	\$10
House-made butter, sea salt (V)	\$8
Miso butter (V)	\$6
Bone marrow butter	\$9
Chicken liver parfait on toast, plum marmalade, chicken crackling	\$26
House olives (GF, VE)	\$14
Pear parcels, house honey, goats cheese, hazelnuts (GF, V)	\$11
Fried chicken, fermented koji hot sauce, sour cream & chive seasoning	\$30
Courgette fritti, sauce verte, fried sage (V)	\$22
Tuna tartare, avocado, black sesame, palm sugar vinaigrette (GF,DF)	\$30
Charcuterie, NZ cheese, seasonal accompaniments	\$45

Katsura Specialities Wed - Sun | 2:30pm - 10pm

Edamame, kombu salt (GF, VE)	\$10
Renkon chips, wakame (GF, VE)	\$10
Karaage chicken, siracha honey butter, spring onion	\$20
Tempura seasonal vegetables, tamari	\$21
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, olives, mozzarella	\$30
Goats cheese, roquette, chilli honey, mozzarella, white base (V)	\$28
Nduja sausage, potato, prosciutto, mozzarella, basil	\$30
Wild mushrooms, truffle cream, thyme, mozzarella, pecorino (V)	\$35
"The Vegan", vegan bacon, vegan salami, vegan mozzarella, basil, tofu ranch (VE)	\$36
Double smash burger, mac sauce, cheese, fries	\$29
Chicken thigh burger, romesco, iceberg, fries	\$29
Fries, garlic, parsley (DF, GF, V)	\$14

Something Sweet

S'more, chocolate, rhubarb jelly, marshmallow (V)	\$18
Crème Bruleé of tonka bean, raspberry (GF, V)	\$19
Chocolate terrine, boozy cherries, hazelnut praline, whipped cream (V, GF)	\$20
House dulce de leche ice cream, sea salt (V)	\$10
Selection of Duck Island ice creams (GF, VE)	\$16