

Ember Specialities

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)	\$13
Fried chicken, fermented koji hot sauce, sour cream & chive seasoning	\$32
Burrata, fig, pinot noir caramel, cider jelly, roquette (V)	\$34
Tuna Crudo, coconut, passionfruit, chilli, pickled shallots, coriander (DF, GF)	\$32
Hashbrown, egg yolk jam, chives (V, GF)	\$22
Charcuterie, NZ cheese, seasonal accompaniments	\$45

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
Brown sugar custard tart, creme fraiche (V)	\$20
Black forest sundae, cherry, almond, tuile (V)	\$20
Selection of Duck Island ice creams (GF, VE)	\$16