

# REBE ME

LOCAL  
SEASONAL  
SIMPLE

Kumara focaccia, rosemary (V)	\$10
House-made butter, sea salt (V)	\$8
Miso butter (V)	\$6
Bone marrow butter	\$9
<b>SMALL PLATES</b>	
Pear parcels, house honey, goats cheese, hazelnuts (GF, V)	\$13
House olives (GF, VE)	\$14
Hashbrown, egg yolk sauce, chives (V, GF)	\$22
Grilled corn, ricotta, chilli butter (V, GF)	\$23
Chicken liver parfait on toast, plum marmalade, chicken crackling	\$26
Paua salami, finger lime (GF)	\$30
Fried chicken, fermented koji hot sauce, sour cream and chive seasoning	\$32
Tuna crudo, coconut, passionfruit, chilli, pickled shallots, coriander (DF, GF)	\$32
Burrata, fig, pinot noir caramel, cider jelly, roquette (V)	\$34
Salmon mi cuit, cucumber, split beurre blanc, chive (GF)	\$38
Lamb chops, lamb fat crumble, mustard & chicken sauce	\$39
<b>LARGE PLATES</b>	
"Lasagne" of wild mushroom, truffle cream, spinach (V)	\$45
Chicken cotoletta, heirloom tomato, fromage blanc, tomato butter sauce, basil	\$48
Shoulder of lamb, burnt honey glaze, labne, garden peas, tamari (GF)	\$49
Speckled Park "Steak Diane", mushrooms, Cognac, watercress (GF)	\$MP
Market Fish, nam jim, herb salad (GF, DF)	\$MP
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Fries, garlic, parsley (DF, GF, V)	\$14
House tomato and apple ketchup	\$4
Aioli	\$4
Tomato & plum carpaccio, Parmigianno Regianno, pepper (V ,GF)	\$25
Seasonal vegetables	\$MP

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