

Ember Specialities

Kūmara focaccia, rosemary (V)	\$10
Miso butter (V)	\$7
House-made butter, sea salt (V)	\$8
Bone marrow butter	\$9
House olives (GF, VE)	\$14
Pear parcels, house honey, goats cheese, hazelnuts (GF, V)	\$14
Chicken liver parfait, spiced butter, quince jelly, sourdough	\$26
Fried chicken, fermented koji hot sauce, sour cream & chive seasoning	\$32
Tuna Crudo, Cara Cara orange, creme fraiche, mandarin olive oil, fennel pollen (GF)	\$32
Burrata, fig, pinot noir caramel, cider jelly, roquette (V)	\$34
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

Roasted vanilla panna cotta, rhubarb, oat tuile (V)	\$20
Sticky toffee madeleines, Duck Island vanilla ice cream (baked to order) (V)	\$20
Brown sugar custard tart, crème fraîche (V)	\$20
Vegan chocolate mousse, raspberry, mandarin (VE, GF)	\$20
Selection of Duck Island ice creams (VE, GF)	\$16