

REFRESH

LOCAL
SEASONAL
SIMPLE

Kumara focaccia, rosemary (V) \$10

Miso butter (V) \$7

House-made butter, sea salt (V) \$8

Bone marrow butter \$9

SMALL PLATES

Pear parcels, house honey, goats cheese, hazelnuts (GF, V) \$14

House olives (GF, VE) \$14

Gougeres, parmesan curd, comte cheese (V) \$24

Wood-fired leeks, sauce gribiche, onion ash (V, GF) \$26

Chicken liver parfait, spiced butter, quince jelly, sourdough \$27

Fried chicken, fermented koji hot sauce, sour cream & chive seasoning \$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

Tuna crudo, Cara Cara orange, crème fraiche, mandarin olive oil, fennel pollen (GF) \$MP

LARGE PLATES

"Lasagne" of wild mushroom, truffle cream, spinach (V) \$45

Chicken supreme, sriracha butter sauce, leeks, chard \$47

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

Fries, garlic, parsley (DF, GF, V) \$14

House tomato and apple ketchup \$4

Aioli \$4

Autumnal leaves, sherry vinaigrette (VE, GF) \$15

Seasonal vegetables \$MP

(DF) Dairy free

(GF) Gluten free

(MP) Market Price

(V) Vegetarian

(VE) Vegan

(VO) Vegan option