

the archive

to start

ROSEMARY FOCACCIA

olive oil
(vg)
12.5

TE MATUKU OYSTERS

mignonette
(gf,df) 30 1/2 doz
60 1 doz

CHEESE BOARD

NZ cheese, crackers,
honeycomb, chutney
(n) 45

entrees

SMOKED TARTARE

potato crisp, cherry mustard
(gf,df)
27

DOSA STYLE PANCAKE

mushrooms, horseradish,
watercress
(gf,vg) 24

BURRATA

grapes, radicchio,
pine nuts
(n,gf) 26

FISH PATÉ

crackers, dill pickles
25

mains

BRAISED BRISKET

potato purée, winter
vegetables, jus
(gf) 43

CELERIAC SHAWARMA

flatbread, chermoula
coconut sauce, chilli,
coriander, mint
(vg) 38

COASTAL LAMB RUMP

kale, cannellini beans,
yoghurt, roasted pumpkin
(gf) 45

TODAY'S FRESH CATCH

sunchoke and oyster sauce,
potatoes, cavolo nero
(gf,n) 45

sides

BRUSSEL SPROUTS

miso, black garlic
(gf) 14

SHOESTRING FRIES

garlic aioli
(gf) 14

GARDEN SALAD

sherry vinaigrette
(gf,df) 12

desserts

SWEET TREATS

chocolate truffle,
beignet, orange tart
(n) 12

DARK CHOCOLATE MOUSSE

beetroot, brownie,
candied walnut
(vg,gf,n) 19

KUMARA CHEESECAKE

pecan, bourbon,
ginger crumb
(n) 18