

the archive

to share

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
(v, n) 45

entrees

FISH PATÉ

sago crackers,
dill pickles
(gf) 25

DOSA PANCAKE

mushrooms,
horseradish
(gf, vg) 24

RAW KINGFISH

fennel, apple,
wild rice
(gf, df) 29

SMOKED TARTARE

potato crisp,
cherry mustard
(gf, df) 27

BURRATA

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

mains

FRESH CATCH

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

BRAISED BRISKET

potato purée,
winter
vegetables, jus
(gf) 43

CELERIAC SHAWARMA

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

TAGLIATELLE

hand cut
beef ragu,
mushrooms,
parmesan 38

COASTAL LAMP RUMP

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

sides

SHOESTRING FRIES

garlic aioli
(gf, v) 14

GARDEN SALAD

sherry vinaigrette
(gf, df, v) 12

BRUSSEL SPROUTS

miso, black garlic
(gf, v) 14

CRISPY BROCCOLINI

lemon, pecorino
(gf, v) 14

desserts

DARK CHOCOLATE

PAVE
salted caramel
popcorn
(v, n) 19

RHUBARB

MILLE-FEUILLE
almond, cardamom,
pistachio
(vg, n) 19

KUMARA

CHEESECAKE
pecan, bourbon,
ginger crumb
(gf, v, n) 18

SWEET TREATS

chocolate truffle,
beignet, orange tart
(v, n) 12