

the archive

menu designed to be shared by the whole table

to start

sourdough, whipped butter

marinated olives

sharing entrees

beef tartare, charcoal oil, apple caper jam, oyster powder, spring roll crisp
ora king salmon, coconut koji, cultured cream, green strawberry, horseradish
butternut, stracciatella, drunken raisins, kawakawa, onion weed

sharing mains

lamb rump, raisins, date puree

today's catch, curried beurre blanc, fried capers

green asparagus, fermented shiitake custard, puffed rice

to be accompanied by a chef's selection of side dishes