

# The Archive

## to begin

<b>volcanic ciabatta</b> , mascarpone, garlic, mudbrick rosemary	9
<b>te matuku oysters</b> , hibiscus, gin, finger lime (gf,df)	7 each/ 36 ½ doz/ 69 doz
<b>white eggplant croquette</b> , cultured coconut, hillscroft lions mane (vg)	9

## entrees

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<b>premium game tahr tartare</b>	
charcoal oil, apple caper jam, oyster powder, spring roll crisp	27
<b>ora king salmon</b>	
coconut koji, kaffir lime ice cream, add black sturgeon caviar for \$9 (df,gf)	27
<b>black amber plums</b>	
viavio stracciatella, pinenuts, grape ferment, our basil (gf)	27
<b>tiger prawn mousse</b>	
courgette flower, lardo, horseradish, mangarua figs, mudbrick lime kosho mayo	28

## mains

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<b>hawkes bay natural lamb loin</b>	
belly potato roulade, sweetbread, pikopiko, elderberry, burnt zucchini, green walnut, lamb garum (n)	49
<b>kombu aged silver fern beef fillet</b>	
onion textures, cheek, cavalo nero, tendon puff, bone sauce	48
<b>today's catch</b>	
poached zucchini, curried beurre blanc, sour apple, ice plant (gf)	47
<b>butternut</b>	
sweetcorn custard, white asparagus, samphire, quinoa crisp (gf,v)	39
<b>canter valley duck breast</b>	
nz cherry, enoki, locust, buttermilk shoyu (gf)	46

## sides

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<b>blackened baby gem</b> , parsnip, pecorino (gf)	14
<b>heirloomacy tomatoes</b> , orange, mint (df,gf)	14
<b>grilled sweetcorn</b> , mudbrick spinach, cultured cream (gf)	14
<b>shoestring fries</b> , garlic aioli	14

## sweet as

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<b>whipped coconut</b> , fermented blueberry, fig leaf oil, poppy seed cracker (gf,vg)	19
<b>italian meringue</b> , orange curd, roasted chocolate, strawberry, gin and tonic gel (gf)	19
<b>pamu deer milk ice cream</b> , black sturgeon, milk crisp, burnt mudbrick lime	23