

the archive

to begin

volcanic ciabatta , mascarpone, garlic, mudbrick rosemary	9 ea
te matuku oysters , grapefruit ponzu (gf,df)	7 each/ 36 ½ doz/ 69 doz

entrees

premium game tahr tartare	27
charcoal oil, apple caper jam, oyster powder, spring roll crisp (df)	
ora king salmon	28
grapefruit ponzu, rice paper, cultured coconut (gf, df)	
anabelle goat cheese dumpling	28
burnt onion, black sturgeon caviar, lemon verbena (gf)	
scallops	29
umami custard, parsley root, lardo, young almond (n,gf)	

mains

hawkes bay natural lamb rump	
broccolini, miso, pikopiko, umeboshi (gf)	48
kiwi fish catch	
poached zucchini, curried beurre blanc, sour apple, ice plant (gf)	47
hand cut herb pappardelle	
scaloppini, creamed mustard, fromage blanc, burnt leek (v)	39
canter valley duck breast	
locust, raspberry, oyster mushroom, buttermilk shoyu (gf)	48

sides

rockmelon , kimchi (df,gf)	14
fried eggplant , spicy mayo	14
shoestring fries , garlic aioli	14

sweet as

coconut mille feuille , whiskey snap, fermented blueberry, coconut snow, chocolate explode (gf)	19
macadamia cake , burnt anglaise ice cream, pink pepper, jackson orchard nectarine (n,gf)	19
pamu deer milk ice cream , black sturgeon, milk crisp, mudbrick lime	23