

the archive

to begin

sourdough , whipped butter, olive oil	12
te matuku oysters , our mignonette (gf,df)	7 each/ 36 ½ doz/ 69 doz

entrees

today's raw fish	26
fennel, apple, celery, quinoa (gf,df)	
premium tahr tartare	27
charcoal oil, apple caper jam, oyster powder, spring roll crisp (df)	
coromandel octopus	28
duck loin, horseradish, persimmon, fermented octopus (gf)	
whipped buffalo curd	24
beetroot, tamarillo, hazelnut, honey (n,gf)	
scallops	29
umami custard, parsnip, lardo, young almond (n,gf)	

mains

braised beef short rib (for two)	85
waiheke porter, celeriac, gremolata (gf)	
hawkes bay natural lamb rump	48
broccolini, miso, nasturtium, umeboshi (gf)	
kiwi fish catch	47
poached zucchini, curried beurre blanc, sour apple (gf)	
hand cut herb pappardelle	39
zucchini, creamed mustard, coconut, burnt leek (v)	
venison bistro fillet	47
bone marrow, yams, chimichurri (gf)	

sides

brussel sprout , brown butter, almond (n,gf)	14
jerusalem artichoke , kale, ricotta (gf)	14
shoestring fries , garlic aioli	14
garden salad , pear, pumpkin seed (df,gf)	10

sweet as

lemon posset , rhubarb and chilli compote, shortbread (vegan)	18
macadamia cake , burnt anglaise ice cream, pink pepper, kiwifruit (n,gf)	19
pamu deer milk ice cream , milk crisp, mudbrick lime	15