

the archive

to begin

sourdough , whipped butter (v)	14
te matuku oysters , our mignonette (gf,df)	7.5 each/ 39 ½ doz/ 75 doz
marinated olives , citrus, spices (df, gf)	11

entrees

daily fish ceviche	25
fresh lime, tomato, shallots, fine herbs, kumara (df, gf)	
stracciatella cheese & tomato	25
umeboshi, nori, balsamic & basil (v)	
crisp squid	25
sesame seeds, chilli, coriander, garlic & lemon (gf)	
ora king salmon tartare	27
salt & vinegar kettle chips, horseradish, chives (gf)	

mains

400gr hand picked new york strip steak	58
insalata di fagioli bianchi, fermented garlic, onion & jus (df, gf)	
coastal lamb rump	48
harissa, labneh, cracked farro, lime & jus (df)	
zucchini and ricotta rotolo	45
rainbow chard, saffron, tomato, peppers & basil (v)	
steamed hauraki gulf fish	46
sweet & sour broth, mushrooms, tomato, lemongrass, ginger (df, gf)	

additions

fries , garlic aioli (v)	15
organic leaves , shaved fennel, shallots and white balsamic (df, gf, vegan)	16
seasonal market green vegetables , sweet soy, ginger and garlic (df, gf, vegan)	17.5

platters

charcuterie board	49
selection of cured meats, sourdough, preserved vegetables & mustard (n)	
cheese board	42
chefs selection, cracker, honeycomb & chutney (n)	

sweet as

swiss chocolate torte	24
mulled wine poached pear, yoghurt ice cream (n, gf)	
lime & coconut posset	20
pineapple, mint, spiced shortbread (gf,df,vegan)	
mudbrick lemon and mascarpone semi freddo	24
glace lemon, prunes, honey, and snap biscuit (n, gf)	