## the archive

## to begin

market oystern, our mignonette (df, gf) 120 doz market oyster match, chef selection of assorted oysters 3120 doz market oyster match, chef selection of assorted oysters 314 smoked market fish rouille, togarashi, focaccia  entrees  caprese salad, fresh mozzarella, heirloom tomato, basil, balsamic glaze, seasonal stone fruit, 32 focaccia crisps (v, gfo)  xo mussels, lemon zest gremolata, shaved fennel salad (df, gf) 29 moana gumbo, swimmer crab, prawn, clams, chorizo and okra 37 charred wheke, ajo blanco, green tomato salsa, fennel and orange salad (df, gf) 38 ahi eggplant, trio of eggplant styles, caponata, pomegranate, sunflower seeds (vg, gf) 36 avaiki poke, pacific style salmon poke with crisp taro chips and miso aioli (df) 4venison tartare, kaitaia fire, cured egg yolk, aloe vera gel, plum, aioli, potato crisps (df, gf) 37 ceviche of the day, chili, lemongrass, coconut yoghurt, jalapeno, compressed melon (df, gf) 38 crispy pork belly, njuda butter braised cabbage, kumara puree, apple gel (gf) 37 ceviche of the day, chili, lemongrass, coconut yoghurt, jalapeno, compressed melon (df, gf) 38 crispy pork belly, njuda butter braised cabbage, kumara puree, apple gel (gf) 45 ct wai pounamu salmon, courgette puree, cherry tomatoes, fresh coconut, ginger, papaya, 47 smoked macadamia nuts, herbs salad (ff, gf, n) 16 cruspy duck breast, quail eggs, confit tomato, green beans, artichoke (gf, vg) 27 crispy duck breast, quail eggs, confit tomato, green beans, chickpeas, cucumber, spring onions, 51 duck confit potatoes, homemade chili oil (df)
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alpine merino, abgoosht bone marrow base, jalepeno salsa verde, coconut labneh (df, gf) 48
market fish, catch of the day and chef's choice (ask your waiter for more information) market price
additions
fries, garlic aioli (gf)
seasonal market green vegetables, sweet soy, ginger, garlic (gf, vg)  18
green beans, smoked kawakawa butter (gf, vgo)
kumara mash (gf, v)
roasted maori potatoes, herb butter gloss (gf, vgo)  18

caesar salad, fresh baby cos, parmesan, caesar dressing, crispy prosciutto, quail eggs

herb mint slaw, aioli base, celery seeds (gf, df)

20

16

## sweet as

smoked rosemary dark chocolate tart summer berries, marshmallow fluff, turkish coffee ice cream	28
tiporo sticky cake twist of a cheesecake, ginger crumb, lime sorbet (v)	23
meika tapioca pudding with coconut jam and caramelized rum bananas (gf, vg)	21
rose water panna cotta cardamom, berry compote, pistachio praline (v, gf, n)	24
new zealand cheese	
cheese board chef's selection of one, two or three cheeses crackers, honey, house made chutney (n)	
one cheese	22
two cheeses	35
three cheeses	

48