

# the archive

## to begin

house made focaccia, smoked kawakawa butter (v)	16
market oysters, our mignonette (df, gf)	8.5 each/ 48 ½ doz/ 85 doz
market oyster match, chef selection of assorted oysters	120 doz
marinated olives, citrus, spices (df, gf)	14
smoked market fish rouille, togarashi, focaccia	23

## entrees

caprese salad, fresh mozzarella, heirloom tomato, basil, balsamic glaze, seasonal stone fruit, focaccia crisps (v, gfo)	32
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)	26
avaiki poke, pacific style salmon poke with crisp taro chips and miso aioli (df)	34
venison 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)	32

## mains

reserve grade eye fillet, 6 hours sous vide fillet, triple cream gratin, micro herb salad, jus (only served rare-medium rare) (gf)	61
taro leaf rotolo, capsicum puree, freshly ground nutmeg, basil and fennel micro salad (v, df)	45
te wai pounamu salmon, courgette puree, cherry tomatoes, fresh coconut, ginger, papaya, smoked macadamia nuts, herbs salad (df, gf, n)	47
jeruselum harvest, smoked eggplant, roasted courgette, confit tomato, avocado, roasted capsicum green beans, artichoke (gf, vg)	44
crispy duck breast, quail eggs, confit tomato, green beans, chickpeas, cucumber, spring onions, duck confit potatoes, homemade chili oil (df)	51
alpine merino, abgoosht bone marrow base, jalapeno 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)	16
seasonal market green vegetables, sweet soy, ginger, garlic (gf, vg)	18
green beans, smoked kawakawa butter (gf, vgo)	19
kumara mash (gf, v)	16
roasted maori potatoes, herb butter gloss (gf, vgo)	18
caesar salad, fresh baby cos, parmesan, caesar dressing, crispy prosciutto, quail eggs	20
herb mint slaw, aioli base, celery seeds (gf, df)	16

## sweet as

smoked rosemary dark chocolate tart	28
summer berries, marshmallow fluff, turkish coffee ice cream	
tiporo sticky cake	23
twist of a cheesecake, ginger crumb, lime sorbet (v)	
meika	21
tapioca pudding with coconut jam and caramelized rum bananas (gf, vg)	
rose water panna cotta	24
cardamom, berry compote, pistachio praline (v, gf, n)	

## 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