

# the archive

## to begin

house made focaccia, cultured butter (v, dfo)	16
marinated olives, citrus, spices (df, gf)	14

## entrée

fresh NZ burrata, confit plums, toasted walnuts, chive oil, focaccia (v, gfo)	32
heirloom tomato salad, coconut labneh, pumpkin seed, gremolata (gf, df, vg)	26
beef tartare, burnt onions, capers, kettle chips (df, gfo)	34
mussels, horseradish aioli, courgette salad, fermented chili	38
crudo of the day, fresh raw fish prepared daily by the chef (ask your server)	36

## mains

lamb rack, herb polenta, green salad, pepperonata (gf, df)	60
steak au poivre, pomme frites, frisse (gfo)	48
agria gnocchi, warm pesto, hazelnut crumb, fresh NZ ricotta (df, vgo, gfo)	44
market fish, catch of the day and chef's choice (ask your server)	market price

## for the table

fries, garlic aioli (gf)	16
seasonal market green vegetables, sweet soy, ginger, garlic (gf, vg)	18
roasted piccolo potatoes, parmesan	18
salad leaves	16

## sweet as

meika	
tapioca pudding with coconut jam and caramelized rum bananas (gf, vg)	21
rose water panna cotta	
cardamom, berry compote, pistachio praline (gf, n)	24
apple pie mille feuille	
filo pastry with vanilla creme diplomat, apple compote, gochujang caramel, lime zest	25

## 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