

the archive

snacks

house made focaccia, cultured butter (v, dfo)	16
marinated olives, citrus, spices (df, gf)	14
chicken liver parfait, focaccia, pickles	22
goat cheese and polenta croquette (gf, v)	18
smoked fish rillette, pickled celery, biscotti (gfo)	14

small plates

fresh NZ burrata, confit plums, toasted walnuts, chive oil, focaccia (v, gfo)	32
beef tartare, burnt onions, capers, kettle chips (df, gfo)	34
glazed crown pumpkin, sunflower smoked creme (vg, gf)	32
crudo of the day, fresh raw fish prepared daily by the chef (ask your server)	36
kahawai tart, smoked mascarpone, confit leek, puff pastry	35

big plates

sirloin , miso nori butter, sauteed choy sum (gf)	56
kurotuba pork chop, carrot puree, smoked jus (dfo, gf)	58
hauraki snapper, curried mussel, grapefruit and thai basil salade (gf,df)	47
market fish, catch of the day and chef's choice (ask your server)	market price
roasted celeriac, vege demi glaze, saffron veloute (vg, nf)	45

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 (gf)	17

sweet as

sago pudding malibu pineapple, coconut crumb (gf, vg)	25
chocolate cremeux fresh passionfruit, candied almonds, crystalised white chocolate (gf)	25
tiramisu mascapone, cacao, espresso	25
crème brûlée (gf) earl grey	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