

# the archive

## bites

house made focaccia, cultured butter (v)	16
marinated olives, citrus, spices (nad, nag)	14
parmesan custard vol au vent (v)	18
smoked fish rilette, pickles, crostini	18
tempura paneer, chaat masala, kasundi (v)	19

## entrée

five spiced duck meatballs, sichuan mayo, fermented cucumber (nad)	28
stracciatella, honey roasted beetroot, buckwheat (v, nag)	30
glazed crown pumpkin, salsa verde, fermented sunflower cream (vg, nag, nan)	32
crudo of the day, fresh raw fish prepared daily by the chef (ask your server)	36
snapper bisque, kumara, saffron aioli (nag)	35

## mains

confit duck leg, butterbean cassoulet, burnt leek (nag, nad)	52
braised celeriac, korma sauce, celeriac purée, gremolata (vg, nag)	47
poached market fish, coromandel mussels, red curry (nag, nad)	58
slow cooked lumina lamb shoulder, smoked taro cream, sauce navarin (nag, nad)	62
handpicked 55 day aged sirloin, sauce poivre, caramelised cauliflower (nag)	61

## for the table

fries, garlic aioli (nag)	16
seasonal market vegetables, horseradish cream (nag, v)	18
roasted piccolo potatoes, parmesan (v, nag)	18
salad leaves (vg, nag, nad, nan)	17

## sweet as

sago pudding drunken pineapple, coconut crumb (nag, vg)	25
chocolate cremeux candied almonds, crystalised white chocolate (nag)	28
tiramisu mascapone, cacao, espresso, kahlua	28
matcha crème brûlée charred tamarillo (nag)	26

## new zealand cheese

cheese board chef's selection of one, two or three cheeses crackers, honey, house made chutney	
one cheese	22
two cheeses	35
three cheeses	48