

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
seasonal market oysters, mignonette (ask your server)	market price

entrée

five spiced duck meatballs, sichuan mayo, fermented cucumber (nad)	36
stracciatella, heirloom tomato, herbs (v)	31
bouillabaisse, fennel, kumara (nad, nag)	34
crudo of the day, fresh raw fish prepared daily by the chef (ask your server)	market price
gazpacho of tomato, compressed melon, gastrique (vg, nag)	30

mains

confit duck leg, bean cassoulet, burnt leek (nag, nad)	52
herb gnocchi, pumpkin seed, spinach, basil (vg, nag)	50
poached line caught snapper, coromandel mussels, red curry (nag, nad)	58
slow cooked lumina lamb shoulder, smoked taro cream, sauce navarin (nag, nad)	64
handpicked 55 day aged sirloin, sauce poivre, caramelized cauliflower (nag)	63

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)	26
chocolate cremeux passionfruit, candied almonds, crystalized white chocolate (nag)	28
tiramisu mascapone, cacao, espresso, kahlua	28
miso pannacotta black doris, sesame	28

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