

the archive

bites

house made focaccia, cultured butter (v)	16
marinated olives, citrus, spices (nad, nag)	14
shitake parfait, mango chutney (nan, v)	17
smoked fish rilette, pickles, crostini	18
tempura paneer, chaat masala, kasundi (v)	19
seasonal market oysters, freshly shucked, chardonnay mignonette (ask your server)	market price
tempura oysters, dill cream (ask your server)	market price

entrée

five spiced duck meatballs, sichuan mayo, fermented cucumber (nad)	36
stracciatella, heirloom tomato, herbs (v)	31
wild mushroom tartine, black garlic, pickled wood ear, sourdough (vg, nan, nad)	36
cured orange king salmon, chilli crisp, sweet ponzu, sweet potato (nad, nan)	39
gazpacho of tomato, compressed melon, gastrique (vg, nag)	30

mains

confit duck leg, bean cassoulet, burnt leek (nag, nad)	52
aubergine schnitzel, pepperonata, lemon, frisee (nad, nan, v)	40
poached line caught snapper, coromandel mussels, red curry (nag, nad)	58
slow cooked lumina lamb shoulder, smoked taro cream, sauce navarin (nag, nad)	64
prime steer eye fillet, sauce poivre, caramelized cauliflower, crisp polenta (nan)	64

for the table

fries, garlic aioli (nag)	16
charred miso cabbage (v, nag, nan, nad)	18
roasted piccolo potatoes, parmesan (v, nag)	18
iceberg wedge salad, goddess dressing (nag, nad, nan)	16

sweet as

sago pudding drunken pineapple, coconut crumb (nag, vg)	26
chocolate cremeux passionfruit, candied almonds, crystalized white chocolate (nag)	28
tiramisu mascarpone, cacao, espresso, kahlua	28
miso pannacotta black doris, sesame	28
limoncello trifle feuilletine & almond crumb, mascarpone	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