

the archive

3 Courses - \$114pp / 2 Courses - \$94pp

to begin

house made focaccia
cultured butter (v, dfo)

entrees

curious cropper caprese
heirloom cherry tomato, mozzarella, vinaigrette (v, nan, gfo)

market fish crudo
nahm jim, pickled fennel, kaffir lime (nan, nad)

grilled prawns
kimchi mayo, salsa verde (nag, nan, nad)

mains

spiced pumpkin risotto
charred radicchio, candied walnuts (vg, nag)

market fish
clam bisque, leek soubise, charred asparagus (nan, nag)

braised pork belly
smoked brodo, leek & mustard rouille (nan, nag, nad)

desserts

spiced pumpkin mousse
coconut, pecan (nag, vg)
chocolate parfait
caramel sauce, hazelnut nougatine (nag)

new zealand cheese
crackers, honey, chutney, nuts