THE ARCHIVE

Three Courses $119 | Two Courses $99

To Begin

Housemade Focaccia

Entrée

Beetroot Poriyal
Tamarind gel, coconut, goat cheese (v, nan, nag)

Cured Crudo
Spiced tomato consommé, raita, curry leaf oil (nan, nag, nad)

Chilli Pickled Prawn Roulade
Spiced yoghurt, crispy shallot salad, prawn oil (nan, nag)

Main

Charred Cauliflower
Koji white bean, spring veg, kawakawa, roasted onion velouté (vg, nan, nag)

Market Fish
New potato & pea fricassée, smoked mussel broth, nasturtium (nan, nag, nad)

Braised Octopus
Linguine, nduja beurre blanc, herb salad (nan)

Dessert

Apple & Rhubarb Crumble
Crème pâtissière, oat & coconut crumble (vg, nan, nag)

Chocolate Crémeux
Dulce de leche, chocolate sablé, honeycomb (nan)

New Zealand Cheese
Crackers, honey, chutney, nuts

Please let us know of any dietary requirements, we will try our best to accommodate them

V: vegetarian | VG: vegan | NAG: no added gluten | NAD: no added dairy | NAN: no added nuts