

Dinner

SNACKS

Te Matuku oyster natural, lemon	6
Puff bread	10
Taramasalata, salmon caviar, chives	10
Mixed marinated olives	10
Salumi plate, pickles	32
Ortiz anchovies on toast, salsa verde (3)	22
Wood fired roast Portobello mushrooms, labneh, chilli, jamon	18
Lamb souvlaki, garlic toum (3)	19

SMALL

Roast kataifi king prawns, lemon (3)	42
Chargrilled Fremantle octopus, potato, lemon, olive, black garlic aioli, chilli	38
Beetroot carpaccio, Massimo's stracciatella, nasturtium	28
* Escabeche of Cloudy Bay clams, white wine, sea herb salad, chilli	30 <i>chef's pick</i>
Baked saganaki, Greek kefalograviera cheese, honey, chilli	25
Gnarly roast pumpkin, beans, cavolo nero, orange'n'chilli oil, coconut yoghurt	28
Sean's steak tartare freshly-ground, shoestring fries	32

PASTA

Linguine, lemon, Te Anau saffron, parmigiana	28
Fusilli, milk braised pork & chicken bolognese bianca	28
Mafaldine, wild goat 'Tahr' & pea ragù	34
Bucatini, Chatham Island crayfish, bisque	65

BIG

Marketfish, Out of the Dark mushrooms, velouté	38
Whole butterflied gurnard, gremolata	46
Grass fed Eye fillet, peppercorn sauce, roast garlic	42
Iberico pork chop, boudin noir, roasted baby apples	34
Spatchcock chicken, harissa, cavolo nero	42

COMMUNAL ← *great for 2-4 people*

Salt baked Leigh line caught snapper	75
Coastal Spring lamb shoulder, roast garlic, anchovy, Moroccan olives	87
500gr aged grass-fed rib eye on the bone, chermoula	62
* Bistecca Fiorentina, roasted garlic, lemon juice, rock salt	14/100gr <i>chef's pick</i>

VEGETABLES

Duck fat potatoes, rosemary, rock salt	14
Barrel aged feta, Moroccan olives, tomato, cucumber, wine vinegar	22
Brussels sprouts, beluga lentils, balsamic	12
Petite green leaves, witloof, chervil, hummus	12
Tuscan cavolo nero, chilli, garlic	12

