

### Nibblish

Oyster natural **6ea**

add pepperberry ponzu mignonette **+2 (gf)**

or warmed w/ hot sauce beurre blanc **+2 (gf)**

Popcorn w/ garlic and chilli salt **5 (vg gf)**

Kūmara crisps (sweet potato) w/ kiwi onion dip **7 (v gf)**

House baked nori sourdough w/ marmite butter **6ea (v)**

House made charcuterie (ask your waiter for this weeks) **14**

Cheeses w/ house baked wattle seed lavash and local honey (v)

\*50g Bleu D'Auvergne Mornac **16**

\*50g Comte 18 month **16**

\*Both **30**

### Snackish

Mushroom lasagna topper, pickled mushrooms, yuzu mayo **12ea (vg)**

Duck and pickle corn dog w/ quince ketchup **13ea**

Soured Cucumber, black vinegar, spring onion, cashew cream, pepitas **14 (vg gf)**

### Peckish

Ika mata, (Cook Islands Ceviche) coconut milk, lime, tomatoes, cassava cracker **22 (gf)**

Marinated flank steak, onion marmalade, horseradish, butter lettuce **28 (gf)**

Hāngī Potato smashies, boiled egg mayo, wakame **15 (v gf / vg available)**

Leaf salad with shaved fennel, pickled shallots, shio koji dressing **15 (vg gf)**

### Famished

1/2kg bowl mussels, lemon butter, pickled fennel, Māori fried bread **24**

Warm tomato, vegan dashi, cashew crumb, shallot emulsion, chilli oil **22 (vg / gf avail)**  
add burrata **+8**

Cheeseburger, 150g wagyu beef, lettuce, onions, pickles, special sauce **26**

\*Served with potato gems add bacon **+6**

Ora King Salmon, clams, Summer veg terrine, bone broth, Warrigul butter **38 (gf avail)**

Slow roasted lamb shoulder, celeriac, mushroom ketchup, crispy salt bush **38 (gf avail)**

### Desserts

Please ask your waiter for our dessert menu

v vegetarian | vg vegan | gf gluten free

If you have any dietaries or allergies, please advise your waiter.

Please note: a surcharge of 10% applies on Sundays and 15% on Public Holidays.