

## DINING

### SHARE

- Te Matuku oyster, textures of Beefsteak tomato, half dozen 36
- Te Matuku oyster, horseradish granita, half dozen 36
- Cloudy Bay clam, rose mignonette, half dozen 30
- Fried oyster, curry mayonnaise, half dozen 36
- Meat pie croquette, smoked cheddar (4) 16
- Charcoal grilled prawns, old bay seasoning, lemon (3) 33

### ENTRÉE

- Grilled local zucchini, Stracciatella cheese, local herbs 19
- Seasonal lettuces, roasted seeds, ricotta, crostini, herb dressing 16
- Trevally crudo, crème fraiche, dill, charcoal vinegar 21
- Kingfish, roasted apples, herbs, pancetta 22

### PASTA

- Cacio e pepe, spaghetti 28
- Lamb shoulder ragu, oregano, rigatoni 32
- Cloudy Bay clams, garlic, parsley, chilli, fettucine 36
- Market seafood, white wine, tomato, squid ink spaghetti 38

### MAIN

- Hapuka, roasted red pepper, golden capsicum sabayon, basil 38
- Half chicken from the plancha, chicken jus, salsa verde 38 \*
- Roasted heirloom tomato tart, roasted onion conserve, confit garlic, summer herbs 29
- Whole flounder cooked over embers, tomato beurre blanc 42
- Wagyu hanger steak au poivre, fries 48
- 500gr dry aged bone in NY strip, steak jus, confit garlic 55

### SIDE

- Sautéed kale, roasted garlic 10
- Sweet stemmed broccolini, parmesan 11
- Smoked potato purée 12
- Fries, spicy ketchup, blue cheese aioli 12
- Josper grilled cauliflower, summer herb pesto 16

*\* Requires 30 mins to prepare*