

WEEK 28 DINNER MENU

ROASTED NUTS with hazelnuts, cashews and almonds	v/gf	6
MARINATED OLIVES with garlic and rosemary	v/gf	6
TRIPLE COOKED CHIPS with flaky sea salt and aioli	v/gf	9
CHICKEN KARAAGE with ginger chilli mayonnaise	gf	15
CURED MEATS with bresaola, prosciutto, coppa, pâté and sourdough		26
BEEF TARTARE with béarnaise style sauce and sourdough		18
CURED AORAKI SALMON with cucumber, gin and tonic gel and rye bread		17
SPICED CAULIFLOWER with tahini yoghurt	v/gf	12
WARMED BEETROOT SALAD with feta, sprouted mung beans and balsamic	v/gf	12
GRILLED BROCCOLI HEART with ajo blanco	v/gf	13
BRUSSELS SPROUTS with bacon and pine nuts	gf	14
CRISPY PORK BELLY BAO [2] with pickles and coriander add extra bao [1]		16 +8
MUSHROOM RAVIOLI [3] with pumpkin purée and hazelnut add extra ravioli [1]	v	12 +4
GRILLED SKIRT STEAK with chimichurri	gf	27
LAMB RUMP with black garlic purée and dukkah	gf	34
MARINATED MANDARINS with vanilla crème fraiche and pistachio praline		13
AFFOGATO with frangelico hazelnut liqueur	v/gf	12
CHEESE BOARD with taleggio, brie de meaux and bleu de basques brebis	v	28

We're a bit different; our food is made to share.
Start at the top and work your way down, order a few things and pass them around.
Dishes are brought to your table as they are prepared. Cheers!

