












SMALL PLATES - designed to share

- Warm citrus olives, fennel, burnt orange    16
- Hand stretched flatbread, pumpkin, pear, sage, honey, za'atar  18
- * Triple cooked leeks, romesco, walnut tarator, dukkah     22
- * Korean fried chicken, gochujang mayo, kimchi, daikon, sesame seeds  26
- Beef croquette, burnt onion, pickled shallots, black garlic aioli, jus 28
- Char siu pork skewers, yuzu kosho mayo, black garlic, pickled ginger, micro herbs   26
- Chargrilled tiger prawns, almond pangrattato, charred lemon, peri peri   * 29

MEDIUM PLATES - designed for individuals or to share

- Saffron seafood chowder with clams, prawns, fish, cornbread 29
- White miso-glazed fish, Cloudy Bay clams, burnt corn, capers, parsley beurre blanc, seaweed oil   43
- * Chicken parmigiana, prosciutto, pickled fennel, bocconcini, tomato sugo, basil 42
- Cauliflower steak, cannellini beans, macadamia dukkah, chimichurri     35
- Smashed Angus burger, gochujang mayo, kimchi, fried shallots, cheddar, crispy-coated fries  * 38
- Caesar salad, bacon, poached egg, sourdough crouton, anchovy & garlic emulsion  *  *  * 22
Add smoked chicken \$5 | Add smoked salmon \$7





SIGNATURE DISH - designed to share (allow 45 mins)

- * 500g Lightly smoked Canterbury lamb shoulder, pumpkin hummus, salsa verde, za'atar, jus   80








* Chef's favourites

 Vegetarian |  Vegan |  Dairy Free |  Gluten Free | * Option Available

GRILL - served with potato aligot, chermoula, green peppercorn sauce

- 200g Lumina lamb loin  48
- 200g Canterbury beef fillet  60
- * 300g Speckle Scotch  68
- 250g Lake Ōhau Wagyu sirloin  ← MBS score 5-7 72








SIDES

- Potato aligot, chermoula, green peppercorn sauce   18
- * Shaved Brussels sprouts, pancetta, green goddess dressing, pecorino  18
- Charred broccoli, romesco, toasted almonds, feta, dukkah   18
- * Miso carrots, quinoa clusters, gremolata, labneh   18

MARKET SELECTION ← minimum of two people

- * Served sharing style, the Market Selection is a curated 4-course dining experience showcasing the freshest seasonal produce and the chef's latest inspirations. Customisable for dietary requirements. 85pp

DESSERTS

- Deconstructed rhubarb & pear tart, feijoa & pear sorbet, brown butter sablé  18
- Seasonal trio of choux au craquelin  18
- * Bombe Alaska, lemon curd, vanilla & pistachio ice cream  ← flambéed at your table 18
- Banana cake, coconut ice cream, caramel sauce, pecan crumb     16
- Local cheese selection, quince paste, dehydrated fruits, grapes, crackers
1 - \$20 | 2 - \$26 | 3 - \$30

← the perfect dessert wine

**Jules Taylor
Late Harvest
Sauvignon Blanc**

↑ RICH
TROPICAL FRUIT
& CITRUS

Small-batch late harvest, crafted with precision to create a lusciously sweet drop of honeyed gold. Bursting with vibrant aromas of passionfruit curd, apricot jam, caramelised fig, and delicate white florals, perfectly balanced by a refreshing acidity.

 (30mL)  (375mL)
17 104

**MARKET
PLACE**

Restaurant & Bar