



House-made bread, dukkah, brown butter	8
New Zealand oysters, served natural	MP
Baby Corn, tarragon, almond, goats curd	V, GF 14
Eggplant, cauliflower, chia seeds, sea chicory	V, GF 16
Cured Beef, barley, smoked sour cream	18
Octopus, quinoa, squid ink, fermented apple	GF 18
Leeks, polenta, charred peppers, mushroom	V, GF 25
Makhani Chicken, gai lan, puffed black rice	GF 27
Beef Bavette, black garlic, peach, turnip, elk	GF 29
Fish, buttermilk, sweet potato, cucumber	GF MP
Broccoli, anchovy taramasalata	8
Pumpkin, hoisin, dukkah	VN 10
Cos, 63 degree egg, green chilli	V, GF 12
Banana, Frangelico granita, honeycomb	VN 16
Passionfruit, nectarine, burnt butter crumble	16

Chefs choice – Ask for details

