



DINNER MENU

To Start

Selection of breads | maple butter | rosemary essence 11

Entrée

Seared Scallops | black garlic | cauliflower | pinenut raisin salsa | edamame |
bacon crumb 27 N, GF, DF

Haloumi Tacos | soft tortillas | avo | sundried tomato pesto | gochujang kewpie |
buckwheat 21 V

Vegan graine de soja | coconut yogurt | pickled onions | cabbage slaw | mint |
seeded dukkah 20 Ve

Wairiri Burrata | bruleed | citrus | heirloom tomato | black olive | balsamic | pinenuts 25.5 N, GF

Mains

Aged beef fillet 200gms | duck fat agria | seasonal vegetables | balsamic onion | horseradish |
crispy leeks | rosemary jus 51 GF

Silere lamb rump | broccoli cream | crushed peas | carrot | pumpkin hummus | lemon yogurt
46.5 GF

Confit duck leg | red cabbage | adzuki hummus | choy | cherry gel | | beetroot dust 44 GF, DF

Catch of the day | ask your server for today's creation 39

Pappardelle | exotic mushrooms | fresh herbs | garlic cream | spinach | truffle | pinenuts 32.9

Mapu tofu | lentils | choy | aromatic rice | chili | spring onion | toasted sesame 33.5 Ve, GF

Textures of pumpkin | pumpkin hummus | pumpkin seeds | pumpkin oil | pita crisp 34.9 Ve

Sides ** Only served with meals please

Pan fried seasonal vegetables 13

Fries | gochujang kewpie 11

Duck fat agria | fresh herbs 13

Mix leaves salad | balsamic | radish | candied walnuts 10

Carrots | sumac | grana padano 13

List of Allergens:

V	Ve	GF	DF	N
Vegetarian	Vegan	Gluten Free	Dairy Free	Contain Nuts

