

Starters

Marinated olives \$8.90

House-baked baguette, cultured butter \$5.90

Te Kouma Pacific oysters \$5.90 each
*Served natural with champagne vinegar
Or battered with tartare*

Teeny-weeny, creamy French toast
fish sandwich \$8.90

Marinated green-lipped mussels \$8.90

Entrées

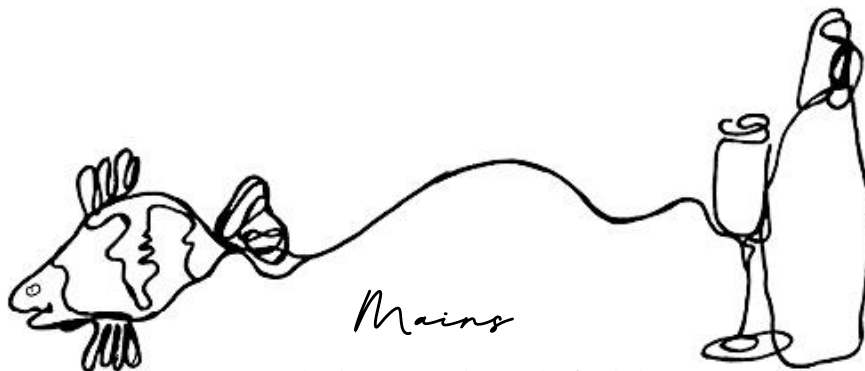
Yellowtail Kingfish ceviche, avocado, Vietnamese mint,
lemongrass, crayfish oil \$26.90

Corn-fed duck liver pate, cider-poached pear \$22.90

House-made fromage blanc, roast fennel, pickled orange,
pine nuts, basil (vego) \$19.90

Smoked Warehou rillettes, pickled radish,
sourdough crostini \$22.90

Pan-fried prawn tails, garlic butter sauce, lemon, Italian
parsley, tagliatelle \$24.90



Mains

Steamed John Dory, salsa verde, freekeh
broccoli, asparagus, olives \$39.90

Potato gnocchi, pickled & creamed celeriac,
oyster mushrooms, Salers, walnut (vego) \$39.90

Beef fillet, Café de Paris butter, fries \$42.90

Blue Moki, golden beet, egg, fennel, celery,
anchovy mayo \$39.90

Steamed mussels, leeks, fried sourdough,
garlic, peas \$39.90

Sides

Shoestring fries, mayonnaise \$9.90

Mixed leaf salad, celery seed vinaigrette \$9.90

Roasted cauliflower, spiced yoghurt, seeds \$10.90

Roast potatoes, mustard crème fraiche \$12.90

Desserts

Catalan crepes, orange caramel sauce,
vanilla ice-cream \$18.90

Excellent with a drop of Alvear Moscatel \$11.50

Chocolate mousse, tamarillo, milk sorbet,
breton butter biscuit \$17.90

*A match made in heaven with
Lustau Pedro Ximénez Sherry \$12.50*

Lemon & almond cake, rhubarb, verbena cream \$16.90

*Exceptional with the lovely Terra Sancta late harvest
mysterious white \$18.50*

Cheese

Ripened cheese, Granny Smith & raisin preserve

Blue Rhapsody - Pohangina \$14.90

Pico - Périgord \$14.90

Cantal - Auvergne \$14.90

Cremeux d'Argental - Rhône-Alpes \$14.90

Or a board with all four cheeses \$49.90

*Why not have with a glass of
Grahams 10 year tawny Port \$13.50*