

## Starters

Marinated olives \$8.90

House-baked baguette, cultured butter \$5.90

Te Kouma Pacific oysters \$4.90 each  
*Served natural with champagne vinegar  
Or battered with tartare*

Teeny-weeny, creamy French toast  
fish sandwich \$7.90

Marinated green-lipped mussels \$8.90

## Entrées

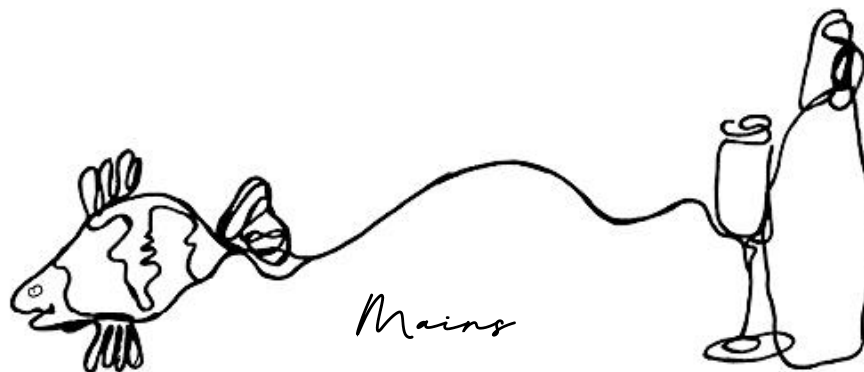
Trevally ceviche, avocado, Vietnamese mint,  
lemongrass, crayfish oil \$24.90

Corn-fed duck liver pate, cider-poached pear \$21.90

House-made fromage blanc, roast beetroot, rhubarb,  
hazelnut cracker, sea salt (vego) \$19.90

Smoked Warehou rillettes, pickled radish,  
sourdough crostini \$21.90

Pan-fried prawn tails, garlic butter sauce, lemon, Italian  
parsley, tagliatelle \$22.90



## Mains

Steamed Bluenose, roasted cauliflower,  
golden raisin & onion curry \$39.90

Potato gnocchi, Jerusalem artichoke, parsnip purée,  
Salers, pear, walnut (vego) \$37.90

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

John Dory, Brussels, oyster mushroom, hazelnuts,  
celeriac velouté \$39.90

Brined & seared octopus, cabbage, almond cream,  
crispy rice, spicy black bean dressing \$39.90

Steamed mussels, broccoli, barley, pancetta,  
cider broth \$39.90

## Sides

Shoestring fries, mayonnaise \$8.90

Mixed leaf salad, celery seed vinaigrette \$8.90

Roasted buttercup squash, spiced yoghurt, seeds \$9.90

Roast potatoes, charred cabbage, onion,  
mustard crème fraîche \$11.90

## Desserts

Catalan crepes, orange caramel sauce,  
vanilla ice-cream \$16.90

*Excellent with a drop of Alvear Moscatel \$11*

Chocolate mousse, tamarillo, milk sorbet,  
breton butter biscuit \$16.90

*A match made in heaven with  
Lustau Pedro Ximénez Sherry \$12*

Warm coconut rice pudding, pineapple,  
kaffir milk sorbet \$15.90

*Crying out to go with Terra Sancta late harvest  
mysterious white \$14.50*

Tunisian orange cake, pistachio mascarpone \$15.90

*Exceptional with the lovely Konrad Noble Riesling \$11*

## Cheese

*Ripened cheese served with  
quince preserve*

St Agur - Auvergne \$12.90

Tomme de Chevre Onetik - Pyrenees \$12.90

Mahoe very old Edam - Kerikeri \$12.90

Maroilles - Picardy \$12.90

Or a board with all four cheeses \$39.90

*Why not have with a glass of  
Grahams 10 year tawny Port \$13*