

## Starters

Marinated olives \$8.90

House-baked baguette, cultured butter \$5.90

Te Kouma Bay 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

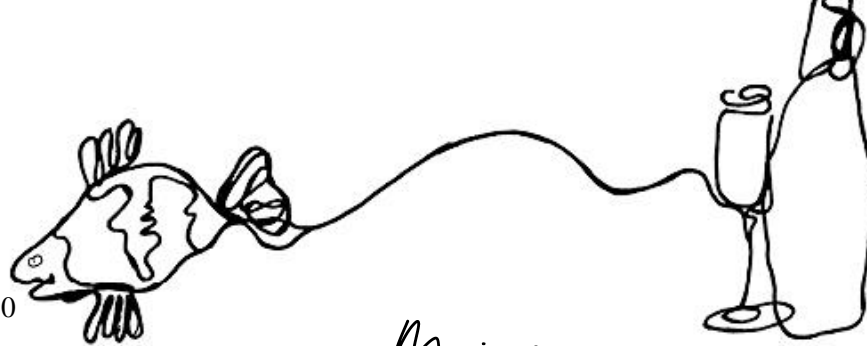
Yellowtail Kingfish ceviche, avocado, Vietnamese  
mint, lemongrass, crayfish oil \$26.90

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 Warehouse rillettes, pickled radish,  
sourdough crostini \$22.90

Pan-fried prawn tails, garlic butter sauce, lemon,  
Italian parsley, tagliatelle \$24.



## Mains

Steamed Blue Moki, 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

John Dory, golden beet, egg, fennel, celery,  
anchovy mayo \$39.90

Brined & seared octopus, cabbage, almond cream,  
crispy rice, spicy black bean dressing \$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 broccoli, spiced yoghurt, seeds \$10.90

New potatoes, tarragon & preserved  
lemon butter \$12.90

## Desserts

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

*Excellent with a drop of  
Alvear Moscatel \$11.50*

Chocolate mousse, ginger wine orange, 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

The Nag - Picton \$14.90

Appenzeller – Appenzell \$14.90

St Nectaire - Auvergne \$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*