

## Starters

Marinated olives \$10.90

House-baked baguette, cultured butter \$6.90

Te Kouma Bay Pacific oysters \$6.90 each

*Served natural with champagne vinegar*

*Or battered with tartare*

Teeny-weeny, creamy French toast  
fish sandwich \$11.90

Marinated green-lipped mussels \$12.90

A teacup of white gazpacho,  
roasted grapes (vego) \$5.90

## Entrées

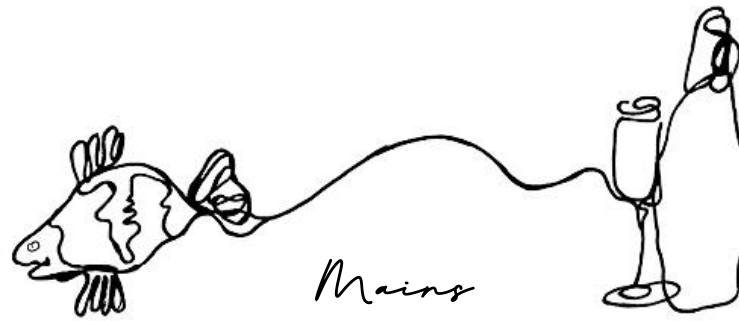
Yellowtail Kingfish ceviche, avocado,  
lemongrass, Vietnamese mint, crayfish oil \$26.90

Corn-fed duck liver pate, fig preserve \$23.90

Butternut, house-made fromage blanc, seedy  
buckwheat, rocket, chilli oil (vego) \$23.90

Smoked Warehou rillettes, pickled radish,  
sourdough crostini \$23.90

Pan-fried prawn tails, garlic butter sauce, lemon,  
Italian parsley, pappardelle \$26.90



## Mains

Bluenose, salt-baked celeriac,  
seared kale, shaved lardo \$44.90

Potato gnocchi, crispy Brussels, cauliflower,  
white pickle, Salers (vego) \$42.90

Beef fillet, Café de Paris butter, fries \$48.90

Steamed Moki, sunchokes, lemon butter,  
braised sunflower seeds \$44.90

## Sides

Fries, mayonnaise \$11.90

Mixed leaf salad, celery seed vinaigrette \$12.90

Warm roast beetroot & lentil salad,  
spiced yoghurt, mint \$13.90

New potatoes, confit garlic butter,  
rosemary salt, parsley \$13.90

## Desserts

Bush honey panna cotta,  
roasted rhubarb, almonds \$17.90

*Gloriously accompanied by  
Astrolabe Late Harvest Chenin Blanc \$16.50*

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

*Excellent with a drop of  
Alvear Moscatel \$12.50*

Chocolate mousse, roasted plum, milk sorbet,  
Breton butter biscuit \$17.90

*A match made in heaven with  
Lustau Pedro Ximénez Sherry \$18.50*

Lemon & almond cake, strawberries,  
verbena cream \$18.90

*Crying out to go with a glass of  
Sainte-Croix-du-Mont \$14.50*

## Cheese

St Agur - Auvergne \$16.90

Cremeux d'Argental - Rhône-Alpes \$16.90

Abbaye de Belloc – Pays Basque \$16.90

Beaufort - Savoie \$16.90

Or a board with all four \$59.90

*Why not try it with a glass of  
Graham's 10 year tawny Port \$14.50*