

## SHARING PLATES

Marinated olives	5
Smoked paprika spiced almonds	4
Warm bread w olive oil, balsamic	5
Lamb & pork meatballs	15
Macaroni cheese croquettes, romesco	14
Squid dumplings, apple, daikon, rock sugar	16
Clams, bacon dashi, potatoes, parsley	16
Duck tasting plate – rilette, smoked breast, parfait	19

## SMALL PLATES

Fish of the day	22
Braised & rolled pigs head, pickled onion puree, carrot, cumin	20
Lamb brains, eggplant, lentils, caperberry, pancetta, parsley	19
Red roasted pork belly, roast cauliflower, szechuan pineapple	21
Master-stock half chicken, steamed cabbage, lup cheong, shitake, water chestnut	24
Seared scallop, jerusalem artichoke, curry, marshmallow	21
Dish for two – rolled lamb shoulder, white bean puree, rosemary salt	36
Spatzle, smoked mushroom, fava beans, spinach, tallegio, hazelnuts	18
Triple cooked potatoes, roasted garlic, rosemary	12
Burnt confit carrots, harissa, almonds, feta	13
Broccoli, anchovy butter, capers, lemon	13
Iceberg wedges, blue cheese, pinenuts	12

## DESSERT

Chocolate pithivier, miso butterscotch, triple chocolate ice cream	13
Pistachio cake, coconut caramel, sesame cashew praline, bavarois	12
Crème brulee, prosciutto, salted caramel, sherry vinegar, ginger	12
Selection of cheeses (served with water crackers, quince paste)	
+ Manchego	6
+ Taupaki blue	6
+ Kapiti cheddar	5
Selection of ice-cream per scoop (served in bowl or waffle cone)	5