

Raw & Cured

FRESHLY SHUCKED LIVE OYSTERS

natural / kilpatrick / beer battered | min order 3
Please ask your waiter for today's choices

WARMED OLIVES 8.00
» pickled garlic

RAW FISH 21.00
» pickled rhubarb, buttermilk, karengo frond, cucumber

STEAK TARTARE 21.00
» egg yolk, melba toast

CHARCUTERIE SERVED WITH HOUSE PICKLES
minimum order 2
» Parma (Italy) 30g — 9.00
» Serrano (Spain)
» San Daniele (Italy)

» Coppa (salty, sweet) 30g — 8.50
» Finocchiona (fennel)
» Spinnata Picante (midly spicy)

Small Plates

WELLINGTON SOURDOUGH 5.00 per person
» house-churned butter
(made at Whitebait restaurant)

SOURDOUGH BRUSCHETTA
» fire roasted tomato, basil, white bean 9.00
» braised grapes, prosciutto, goats cheese 9.00
» broad bean, garlic ricotta, house pickled garfish 9.00

HOUSE SMOKED POTTED SALMON 14.00
» house made flat bread

CHICKEN LIVER PARFAIT 14.00
» ham hock jelly, wood fired sourdough

EXTRA BREAD 4.00

TINNED CITRON CONNETABLE SARDINES 16.00
» radish, sourdough

ARANCINI
min order 2
» mushroom, venison ragu 7.50
» tomato, mozzarella, basil 7.00

Salads & Starters

HAM HOCK SOUP 19.00
» winter vegetables, turmeric, preserved lemon

CHARGRILLED OCTOPUS 23.00
» house pickled kimchi, golden sultana, pine nuts, parsley

FENNEL SALAD 18.00
» radicchio, Jamon Serrano, hazelnut, pear (vegetarian available)

PIGS TAIL 18.00
» walnut, mandarin, currants, farro (vegetarian available)

CAESAR SALAD 18.00
(vegetarian available)

WARM SALAD OF PEAR AND BLUE 20.00
» grilled pear, egg, bacon, blue cheese

Pasta house made

SPAGHETTI E - 20/ M- 28
» prawns, garlic, chilli, spinach

RAVIOLI E - 18/ M- 26
» house made ricotta, spinach, mushroom, garlic crumb

PAPPARDELLE E - 22/ M- 32
» duck ragu, Grana Padano

RISOTTO E - 18/ M- 26
» charred broccoli, macadamia, beurre noisette, pecorino

FETTUCINE E - 20/ M- 28
» New Zealand wagyu beef bolognese

Larger Plates

LINE CAUGHT MARKET FISH 36.00
» tomato ragout, balsamic eggplant, smoked oyster mayo

BEER BATTERED FISH & CHIPS 29.00
» tartar, lemon

FIRE GRILLED CAULIFLOWER STEAK 20.00
» almond, currant, capers, sherry

CONFIT RED CABBAGE WEDGE 19.00
» Jerusalem artichoke, puffed rice, preserved lemon

HOUSE POT PIE 28.00
» leaf salad

PANKO CRUMBED WHOLE FLOUNDER 28.00
» tartar, lemon

Woodfired Rotisserie (Dinner Only)

LAMB SHOULDER 35.00
» slow braised chick peas, cavolo nero, za'atar, greek yoghurt, date, oregano

PORK BELLY 34.00
» prunes, cinnamon, sage, mustard cream

Woodfired Grill

CHARLEY NOBLE BURGER 27.00
» monterey jack, bacon, pickles, fries (cooked med rare)

FREE RANGE SPATCHCOCK 34.00
» panzanella salad (30 minute cooking time)

HOUSE MADE PORK SAUSAGES 31.00
» lentil cassoulet, root vegetables, mustard

Woodfired Grill

Aged for a minimum of 21 days

EYE FILLET | 200g | 39.00
» grass-fed, Savannah Angus

SCOTCH FILLET | 300g | 42.00
» grass-fed, Prime Angus

WAKANUI SIRLOIN | 350g | 52.00
» grass-fed, grain finished Wakanui Blue

WAGYU SIRLOIN | 300G | 58.00
» Australian wagyu MBS 3+

RIBEYE ON THE BONE | 500g | 58.00
» grass-fed, Angus (30 minute cooking time)

T-BONE | 1 KG | 115.00
» grass-fed, Savannah Angus (45 minute cooking time)

Sauce & Condiments

Steak served with your choice of:

Béarnaise | **Truffle butter**
Peppercorn, brandy | **Café de Paris butter**
Additional Sauces 2.50

An offering of

Hot English Mustard | **Dijon Mustard**
Wholegrain Mustard | **Horseradish Cream**

Sides

Leaf Salad, vinaigrette 7.00
Iceberg Wedge, buttermilk ranch, pink onions 7.00
French Peas, bacon, white wine, cream 9.00
Brussel Sprouts, smoked maple, pecorino, walnuts 9.00
Winter Slaw, greek yoghurt, lemon 9.00
Peppered Cream Mushroom, confit onions 10.00
Truffled Cauliflower Bake 12.00
Dauphinoise Potatoes, cheddar, rosemary, garlic 9.00
Fries, aioli 7.00
Truffle Fries 9.00