

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

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

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)

STEAK TARTAR 21.00
egg yolk, gluten free bread

Small Plates & Starters

GLUTEN FREE BREAD 5.00 per person
house-churned butter

BRUSCHETTA
» fire roasted tomato, basil, white bean 9.50
» braised grapes, prosciutto, goats cheese 9.50
» broad bean, garlic ricotta, house pickled garfish 9.50

EXTRA GLUTEN FREE BREAD 4.50

TINNED CONNETABLE SARDINES 16.50
radish, grilled bread

HOUSE SMOKED POTTED SALMON 15.00
gluten free bread

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

HAM HOCK SOUP 19.00
winter vegetables, turmeric, preserved lemon

Salads

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

CAESAR SALAD 18.00
(vegetarian available)

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

Pasta

PASTA E - 21 / M - 29
prawns, garlic, chilli, spinach

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

Larger Plates

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

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

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

PAN ROASTED WHOLE FLOUNDER 28.00
tartar, lemon

Woodfired

FREE RANGE SPATCHCOCK 34.50
panzanella salad with gluten free bread
(30 minute cooking time)

CHARLEY NOBLE BURGER 32.00
monterey Jack, bacon, pickles, fries
(cooked med rare)

HOUSEMADE PORK SAUSAGES 31.00
lentil cassoulet, root vegetables, mustard

LAMB SHOULDER *(dinner only)* 35.00
slow braised chick peas, cavolo nero, za'atar,
greek yoghurt, date, oregano

PORK BELLY *(dinner only)* 34.00
prunes, cinnamon, mustard cream, sage

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
Additional Sauces 2.50

An offering of

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

Sides

Iceberg wedge, buttermilk ranch, pink onions 7.00
Brussel sprouts, smoked maple, pecorino, walnuts 9.00
Leaf salad, vinaigrette 7.00
French peas, bacon, white wine, cream 9.00
Tomato salad, basil, white balsamic 9.00
Winter root vegetables slaw, greek yoghurt, lemon 9.00
Peppered cream mushroom, confit onions 10.00
Dauphinoise potatoes, cheddar, rosemary, garlic 9.00
Fries, aioli* 7.00
Truffle fries* 9.00

*Cooked in same oil as gluten-containing items

Dessert

WHITE FORREST 16
kirsh mousse, cherry sorbet

BASIL PANNACOTTA 15
berries

TRIO OF SEASONAL SORBET 12

Sweet Treats

RASPBERRY ROSE MARSHMALLOW 7

WHITE CHOCOLATE MACADAMIA BRITTLE 10

NUTTY CARAMEL CORN 4

PASSIONFRUIT TRUFFLE 4 per piece

Cheese

ONE — 18 | **TWO — 24** | **THREE — 28**

BRIE DE MEAUX
raw cow's milk, France

WHITESTONE WINDSOR BLUE
cow's milk, Five Forks, North Otago

PICO PICADINE
goat's milk, camembert, France

PECORINO
ewe's milk, Toscano DOP, Italy

FORD FARM
cow's milk, Burgundy cheddar, England