

House-made bread, dukkah, brown butter	8
New Zealand oysters, served natural	MP
Beef Tartare, brioche, parmesan	14
Golden Beet, comte, black rice V, GF	16
Cured Kingfish, green peas, black olives	18
Charred Asparagus, koji, almond VN	20
Roasted Cauliflower, pumpkin, pepitas V, GF	24
Pork Neck, celeriac, black garlic GF	27
Smoked Chicken, zucchini, miso GF	30
The Fish, buttermilk, sweet potato, cucumber GF	MP
Potato Chips, harissa, bonito	9
Glazed potatoes, scallions V, GF	9
Courgette, silver beet, almond, chilli VN	10
Pear masala, coconut yoghurt VN	16
Butternut, coffee, almond V, GF	16
Chefs choice Menu - Ask for details	

