

Tasting menu (for the whole table)

Snacks / scallop / salmon / snapper / strawberry / sweets 85pp

Shellfish (Mātaitai)

Oysters market selection
served classically or our way of the day MP

Fruits of the sea for two 120
oysters, diamond shell clams, mussels escabèche,
salmon, kingfish, Scampi, Bream bay scallop

Snacks (Paramanawa Mātao)

Bream bay scallop 9
with pea, buttermilk & dill oil

Ortiz Anchovy 12
with onion cream, chive & toasted sourdough

Pickled kahawai 12
with soda bread, salted butter & horseradish

Starter (Paramanawa Mātao)

Mt Cook alpine salmon 24
cured in sauvignon blanc, heritage carrot, sea lettuce & oyster cream

Wild kingfish crudo 26
with tokyo turnip, local olive oil & smoked bone broth

Barbecued asparagus tart 21
with persian feta, pea & spring leaves

Main Plate (Ngā Kai)

Merino lamb cuts 39
slow roasted over manuka with turnip, samphire & sea lettuce

Leigh smoked snapper fillet 39
with sour carrot, flax seed & buttermilk emulsion

Ricotta dumpling 32
with spring vegetables, shiitake & Spring herb broth

Gisborne john dory fillet 45
with white asparagus, black garlic & hazelnut butter

Market fish and shellfish stew 39
roasted in the Josper oven 'Catalan style' with romesco sauce

Sides (Tāpiritanga)

Mixed leaf & herb salad with mustard vinaigrette 9

Charred asparagus with olive oil & cured egg yolk 10

New potatoes with salted butter & seasonal herbs 9

Dessert (Purini)

Roasted strawberry 18
with white chocolate, sorrel sorbet & kawakawa meringue

Manjari Valrhona cremeux 18
with violet ice cream, hazelnut & meyer lemon

Meyer lemon soufflé 18
with rhubarb, lemongello polenta cake & verbena ice cream (15 minutes)

Sweet tray 10pp
A selection of sweet treats from the kitchen

New Zealand cheese 19
served with sultana sourdough, rye cracker & seasonal accompaniments