

MENU



APRIL 2024

BLUFF OYSTER SEASON

\$40 PER DOZEN NATURAL OYSTERS EVERY TUESDAY

RAW

Seasonal Oysters

(HALF DOZEN / DOZEN) \$40/\$70 ☾

Natural, Battered or Kilpatrick w/ mignonette

CHEESE 50gram serving size (GF0,NF0) ☾

Maasdam \$14
Blue \$14
Smoked Havarti \$14

Served with spiced nuts, olives, cracker, fig relish

MEAT 40gram serving size (GFO,NF,DF) ☾

Prosciutto \$10
Wagyu Prastrami \$10
Aoraki Smoked Salmon \$15

Served w/ pickled onion, croutes, olives

BRIOCHE SANDOS Available between 12pm to 3pm

Fried Chicken, lettuce, pickled red onion, herb mayonnaise (NF) \$24

Panko Pulled Beef, lettuce, tonkatsu, herb mayonnaise (NF) \$24

Halloumi, lettuce, salsa verde, aioli (NF,V) \$19

SMALL (3 FOR \$69 | 5 FOR \$105 | 7 FOR \$130)

Fried Chicken, agave, jalapeno, tangy potato, pickled red onion (NF) \$25

Duck Meatballs, hoisin sauce, onion marmalade (GF,NF,DF) \$24

Market Fish Ceviche, coconut, lime, herb oil, potato crisp (GF,NF,DF) \$23

Soy Marinated Pork Belly, matah sambal, chicharon (GF,NF,DF) \$22

Beef & Potato Croquettes, balsamic jus (NF) \$21 ☾

Honey Heirloom Carrots, tzatiki, dukkah, carrot puree (GF,V,NF,DFO,VO) \$19

Garlic Mushrooms, confit garlic, smoked paprika, croute (GF,V,VO) \$18

Baked Aubergine, muhammara, crispy onion (GF,DF,V) \$18

LARGE

300gm Ribeye (Grass Fed, 55 Day Aged) (GF,NF) \$40

w/ salsa verde, tobacco onion

Whole Flounder (GF,NF) \$34

w/ caper & gherkin beurre noisette, caramalised lemon

SIDES TO SHARE

Gem Lettuce, walnut, mandarin, parmesan, herb dressing (GF,DFO,NFO,V,VO) \$17

Rocket, raisin, pear, blue cheese crumble, almond (GF,NFO,V,VO) \$17

Fries, gochujang mayonnaise, tomato relish (GF,DF,NF) \$13 ☾



(V) Vegetarian | (VO) Vegan Option | (GF) Gluten Free | (NF) Nut Free
(GFO) Gluten Free Option | (DF) Dairy Free | (DFO) Dairy Free Option