



Food For Thought

Oysters (<i>gf, df</i>)	\$56/72
Kilpatrick or Natural w/moscatel vinegar	
Sesame Crusted Tuna Tataki (<i>df</i>)	\$22
w/ sweet miso and wasabi puree, fresh radish, snap peas	
Salmon Sashimi (<i>df</i>)	\$24
w/sesame soaked mushroom, sliced cabbage, house made shoyu, pickled ginger gel, wasabi	
Venison Tartare (<i>gfa</i>)	\$18
w/egg yolk puree, pickled grapes, baked goats cheese, poppy seed lavosh	
Duck Liver Parfait (2) (<i>gfa</i>)	\$16
w/ sour blackberry jam, house pickles and shaved hazelnut	
Beef Croquettes (7)	\$24
w/ soubise, parsley and anchovy verde	
Soft Shell Crab Sliders (5)	\$24
w/ Asian slaw, gochujang mayonnaise, pickled red chili	
Honey Glazed Halloumi Sliders (5) (<i>v</i>)	\$24
w/mushroom puree, sliced cabbage, blanched buckwheat	
Melanzane Fritte (5) (<i>v</i>)	\$24
w/crumbed eggplant, mozzarella, pomodoro sauce and pesto	
Prawn and Crayfish Lollipops (6) (<i>df, gf</i>)	\$28
w/ a sesame, coconut and cornflake crust, soy mayonnaise	
Miso Glazed Broccoli (<i>dfa, v</i>)	\$14
w/ fried broccoli shavings, feta mousse, lemon puree, toasted almonds	
Pan Fried Asparagus (<i>gfa dfa, v</i>)	\$19
w/ crumbed asparagus, 62 degree egg, edamame puree, lemon ricotta	
Roasted Butternut (<i>dfa, v, gf</i>)	\$20
w/ chickpea salsa, dukkah, parsley and butternut puree	
BBQ Duck Taco (<i>df</i>)	\$16
w/ Asian slaw, puffed rice, sriracha mayonnaise	
Wagyu Beef Burger	\$20
served on house made brioche w/ pickles, fried onions, cos lettuce, burger sauce	
300gm Ribeye (<i>gf, dfa</i>)	\$55
w/ confit kumara, madeira Jus	
Caprese Salad (<i>dfa, v, gf</i>)	\$22
w/ heirloom tomatoes, bocconcini, basil granita	
Roasted Vegetable Medley (<i>v, vg, dfa</i>)	\$18
w/ house made onion dip, fried parmesan chips	
Crumbed Mushrooms (<i>v</i>)	\$12
w/ bonito cream, house made shichimi-togarashi	
Shoestring Fries (<i>v, vga</i>)	\$12
w/ black garlic aioli, tomato relish (add parmesan \$1)	

Please sing out if you have any dietary requirements or allergies