

FISH

Snacks

- HOUSE MADE FOCACCIA whipped butter | 6 pp
- CROISSANT dashi custard, salmon roe | 8 pp
- TORCHED CLAMS pickled garlic butter | 10 pp
- SCAMPI TAIL ÉCLAIR celeriac rémoulade | 14 pp
- CHICKEN LIVER PARFAIT black pepper churro | 6 pp
- GOATS CHEESE CROQUETTE carrot, passionfruit | 7 pp

Entrée

- TE MATUKU OYSTERS fresh or buttermilk fried | 32 ½ doz
- BLACK FOOT PAUA FRITTER whey beurre blanc | 36
- FLAMED ORA KING SALMON truffle custard, smoked soy dressing | 28
- SALASH'S JAMON parmesan, stone fruit, heirloom tomato | 26
- PORK BELLY grilled octopus, smoked almond cream | 28
- STRACCIATELLA pickled nectarine, fennel, rye crisps | 27

Main

- DEEP SEA FISH plancha mussels, fennel, bouillabaisse sauce | 42
- BLUE COD sourdough battered, hand cut chips, caviar ranch | 36
- LEE'S ETHICALLY CAUGHT FISH celeriac, nori, leeks, bonito crème | 42
- GRILLED CRAYFISH TAIL asparagus, smoked hollandaise sauce | 89
- COASTAL LAMB RACK dried tomato, olive, courgette, basil | 42
- CAULIFLOWER hibachi charcoal grilled, miso, furikake, kombu butter | 32

Sides

- BABY GEM LETTUCE champagne dressing | 12
- TRIPLE COOKED FRIES truffle aioli | 12
- LONG STEMMED BROCCOLI toasted nori butter, sesame | 12

TASTE OF FISH MENU | 99

Chef's selection menu celebrates the season's most exciting ingredients over three courses & snacks

Our menu may change due to seasonality and availability

FISH

Our mission is to showcase New Zealand sustainably sourced fresh, wild and natural seafood, prepare it well and serve it simply. We work closely with fishermen around New Zealand to source only the best seafood, which has been caught ethically, purchased whole and processed by our chefs in the kitchen for today's service.

TOMORROW'S FISH ARE STILL IN THE SEA



Scan below
to view our beverage menu

