

# FISH

L U N C H

## Snacks

- HOUSE MADE FOCACCIA whipped butter | 6 pp  
TORCHED CLAMS pickled garlic butter | 10 pp  
SCAMPI TAIL ÉCLAIR celeriac rémoulade | 14 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  
PORK BELLY grilled octopus, smoked almond cream | 28  
STRACCIATELLA pickled nectarine, fennel, rye crisps | 27

## Main

- BLUE COD sourdough battered, hand cut chips, caviar ranch | 36  
SMOKED EEL CARBONARA cured egg yolk | 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

Our menu may change due to seasonality and availability

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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

