

FISH

Snacks

- FOCACCIA BREAD truffled mascarpone (1) | 6
GOATS CHEESE CROQUETTE wild thyme honey (3) | 18
GRILLED MILLS BAY MUSSELS miso glaze, nduja crumbs (3) | 14
KINGFISH PANI PURI wasabi, finger lime (3) | 20
NATURAL OYSTERS frozen chardonnay vinegar (3) | 19

Entrée

- GRILLED OCTOPUS black garlic nero, togarashi | 25
BURRATINI confit tomato, persimmon, wild arugula | 26
VENISON TATAKI ponzu, enoki, diakon, truffle, onion | 26
WARM MT COOK ALPINE SALMON kombu butter emulsion, furikake | 28
CONFIT PORK BELLY scampi tail, kohlrabi, black truffle butter | 36
BLACK FOOT PAUA FRITTER lime, beurre blanc | 38

Main

- SOURDOUGH BATTERED BLUE COD chips, caviar ranch dressing | 43
DEEP SEA FISH celeriac, leek, nori, shellfish butter emulsion | 44
BEEF EYE FILLET kumara, black garlic crème, pickled onion | 46
CRAYFISH TAIL grilled spring onion, Café de Paris butter | 85
GLAZED LAMB OYSTER SHOULDER eggplant, onion, date syrup, vadouvan | 90 to share
PLANCHA CAULIFLOWER STEAK parmesan custard, almond, wasabi furikake | 36

Sides

- MIXED LEAF SALAD champagne dressing | 14
GOLDEN FRIES truffle aioli | 14
LONG STEMMED BROCCOLI toasted nori butter, sesame | 14

TASTE OF FISH MENU | 110 WINE PAIRING | 55

Multi-course degustation designed by our Chefs to celebrates the season's most exciting ingredients and flavours.
Let us guide you through the ultimate culinary experience with our Sommelier selection of unique wines to match the courses.

Please let us know of any allergies or dietary requirements and we will do our best to cater for you and your guests

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



CULINARY DIRECTOR: DES HARRIS