

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 mignonette dressing (3) | 19

Entrée

- GRILLED OCTOPUS black garlic nero, furikake | 25
BURRATINA by MASSIMO citrus fruits, lemon oil, mint | 26
WAGYU BRESAOLA walnut, truffle, shallot, parmesan | 26
WARM MT COOK ALPINE SALMON kombu butter emulsion, furikake | 28
CONFIT PORK BELLY scampi tail, daikon, black truffle butter | 36
WEST COAST WHITEBAIT FRITTER lemon beurre blanc | 40

Main

- MARKET FISH confit tomatoes, golden raisins, fennel a la grecque, galangal | 46
BEEF EYE FILLET glazed kumara, black garlic crème, pickled onion | 46
BEER BATTERED CHATHAM ISLANDS BLUE COD chips, caviar ranch dressing | 43
GRILLED CRAYFISH TAIL parsnip remoulade, aerated béarnaise sauce | 85
CONFIT DUCK LEG Pedro Ximénez prunes, beetroot, parsnip puree | 44
RYE GNOCCHI pumpkin, brown butter, burnt honey, pecorino | 40

Sides

- MIXED LEAF SALAD champagne dressing | 14
GOLDEN FRIES truffle aioli | 14
FRENCH BEANS toasted nori butter, sesame | 14

Please let us know of any allergies or dietary requirements and we will do our best to cater for you and your guests
Please note that a 2% surcharge applies to credit card payments

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