

FISH

Small Plates

- KINGFISH CRUDO white soy, mirin, yuzu, sesame (df, gf) | 28
SPANNER CRAB CAKES crayfish mayonnaise | 35
WAGYU BEEF TARTARE egg yolk jam, crispy potato (gf, df) | 29
MASSIMO'S BURRATA gordial olive, burnt mandarin (v, gf) | 26
COAL FIRED OCTOPUS nduja bolognese sauce (gf) | 28
WEST COAST WHITEBAIT FRITTER caper beurre blanc (gf) | 40
NATURAL OYSTERS (4) chardonnay mignonette (df, gf) | 26

Large Plates

- MARKET FISH golden raisin, fennel a la grecque, galangal butter (gf) | 49
CIDER BATTERED BLUE COD chips, caviar ranch dressing | 45
CONFIT DUCK LEG sweet spices, pedro ximenez prunes, cream of parsnip (gf) | 50
RYE GNOCCHI pumpkin, brown butter, burnt honey, pecorino (v) | 44
200G BEEF EYE FILLET choice of one sauce and one side dish (gf) | 58
classic béarnaise, green peppercorn, blue cheese crème
DAILY CHEF SPECIAL | 50

- 800G RIB EYE OF BEEF manchego croquettes, mojo verde | 120
WHOLE RACK OF NZ LAMB mint sauce and choice of two side dishes (gf) | 110

Sides

- ICEBERG WEDGE ranch dressing, ricotta de salata (v, gf) | 16
ROASTED CARROTS halloumi, golden raisin, honey (v, gf) | 19
CHARRED BROCCOLINI crispy nori, sesame whip (v, gf) | 14
KUMARA FRIES black garlic mayo, parmesan (v) | 16
GOLDEN FRIES truffle aioli (v) | 16

Sweets

- CHAI & BISCOFF TIRAMISU mascarpone, espresso (v) | 20
STICKY TOFFEE PUDDING bourbon caramel, vanilla bean ice cream (v) | 20
TONKA BEAN CREME BRULEE seasonal fruits (v) | 20

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