

# FISH

## Small Plates

- FOCCACIA ricotta and thyme, honey | 8
- NATURAL OYSTERS (4) chardonnay mignonette (gf) | 26
- MASSIMO'S BURRATA heirloom tomatoes, persimmon, basil, balsamic glaze (v, gf) | 28
- KINGFISH TUNA CRUDO soy, mirin, focaccia cracker | 28
- MEZZE PLATTER hummus, baba ganoush, tzatziki, marinated olives, warm pita bread (v, vg) | 28
- SALT & PEPPER SQUID crispy squid with lemon, almond skordalia, chilli oil | 35
- MEDITERANEAN CRAB CAKES crayfish lemon mayonnaise | 35
- WEST COAST WHITEBAIT FRITTER caper beurre blanc (gf) | 40
- PORK BELLY seared scallop, daikon, truffle butter (gf) | 40

## Large Plates

- BATTERED BLUE COD chips, caviar ranch dressing | 45
- SEARED DUCK BREAST beans, fennel puree, cherry compote, red wine jus (gf) | 44
- SEARED MARKET FISH edamame salad, nori chips, dashi beurre blanc (gf) | 49
- SEARED GNOCCHI baby spinach, basil oil, confit cherry tomato, summer vegetable ratatouille (v) | 40
- COASTAL LAMB CUTLETS summer vegetable ratatouille, baby spinach, black garlic jus (gf) | 58
- CHICKEN POUSSIN marinated chicken poussin with harissa, pita bread, labneh, cucumber, mint salad (gf) | 50
- SAVANNAH EYE FILLET 200g, eggplant caponata, asparagus, prosciutto, red wine jus (gf) | 58
- CRAYFISH TAIL charred fennel, daikon & pear salad with crayfish mayonnaise, herb beurre blanc (gf) | 98

## Sides

- GREEK SALAD tomatoes, cucumbers, red onions, olives, feta cheese, olive oil, oregano (v, gf) | 16
- ROASTED CARROTS halloumi, golden raisin, honey (v, gf) | 19
- CHARRED ASPARAGUS, PROSCIUTTO lemon, parmesan (gf) | 20
- ROASTED BABY POTATOES tossed in olive oil, garlic, rosemary (v, gf) | 16
- KUMARA FRIES black garlic mayo, parmesan (v) | 16
- GOLDEN FRIES truffle aioli (v) | 16

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