

Snacks

Mahurangi Oysters, served fresh with a puttanesca dressing	\$7ea/ \$42 ½
'Nduja Madeleines, gorgonzola spread & smoked tomato oil (3 pieces)	\$18
Fried lasagne, basil puree, Grano Padano cream (2 pieces)	\$18
Prosciutto on toast, pistachio cream, honey drizzle (2 pieces)	\$22

To Start

Market fish crudo, capers, green olives, mandarin	\$22
Black Angus beef tartare, egg yolk, PX sherry vinegar, pecorino	\$24
Charred courgettes, stracciatella, burnt onion ash, green chili puree	\$16
Seared market fish, caper & lemon dressing, butter & lemon foam	\$25 / 45

The team are happy to adjust some of these dishes to fit vegetarian diets, just ask your server

Homemade Pasta

Fijian fish curry arrabiata, South Island scampi, tomato, basil	\$34
Seared scallop linguine, green onion, dill	\$29
Ricotta agnolotti, black garlic, truffle	\$32
Duck leg ravioli, butternut, walnut	\$36

All of our pastas are handmade daily in house

Meats

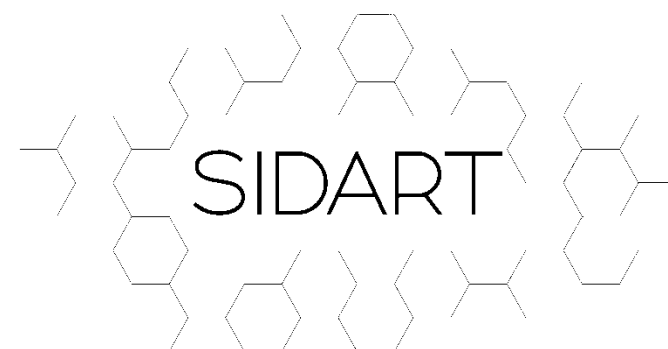
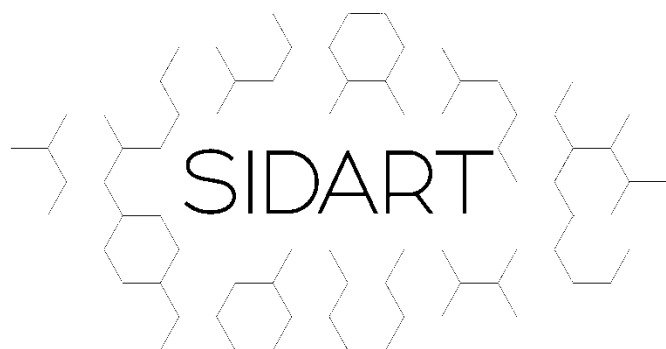
Black Angus T – Bone	\$14 per 100 grams
<i>(cooked over charcoal to your preference)</i>	
Black Angus Sirloin on the bone	\$12 per 100 grams
<i>(cooked over charcoal to your preference)</i>	

Ask your server about our rotating daily sauces

Hawke's Bay lamb rump, fregola, saffron, pumpkin seed chimichurri	\$35
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Add your sides

Charred carrot, yuzu, almond	\$14
Caesar cos	\$12
Pomme puree	\$12



Something Sweet

Les' Tiramisu	\$22
Sommelier Suggestion: NV Gonzalez Byass 'Nectar' Pedro Ximenéz	\$12
Fijian dark chocolate delice, hazelnut	\$22
Sommelier Suggestion: Ramos Pinto 10-Year-Old Tawny Port	\$16
Lemon torta, mascarpone, fennel pollen	\$22
Sommelier Suggestion: 2019 Man O War 'Holystone' <i>Pinot Gris</i>	\$14
Selection of artisanal cheese, lavosh, honeycomb, fig	\$35
Sommelier Suggestion: A selection of rotating wines paired with each individual cheese	\$25

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