



SKEWERS

BEEF 15
RASPBERRY CHUTNEY, BLACK PEPPER GLAZE

CHICKEN 15
ROMESCO, SPRING ONION, CHILLI, HAZELNUT

LAMB 15
ORANGE CHILLI, MINTED YOGURT

PORK 15
RADISH MUSTARD, JUS, GUINDILLAS

OCTOPUS 14
GREEN OLIVE ANCHOVY TAPENADE, 'NDUJA

PRAWN 16
CARAWAY CUCUMBER CREAM CHEESE,
PRAWN HEAD OIL

FLATHEAD 16
PICKLED BUDDHA HAND, RHUBARB,
LEEK OLIVE OIL

PABLANO PEPPERS 12
SHERRY VINEGAR, PECORINO

HALLOUMI 14
BROWN BUTTER, HONEY CRANBERRY,
WALNUT

OYSTER MUSHROOM 14
FERMENTED CHILLI OIL, BLACK VINEGAR,
MISO GLAZE

PLEASE TALK TO OUR STAFF FOR ALLERGEN INFORMATION.
SERVICE CHARGE: WEEKEND 10% / PUBLIC HOLIDAY 20%.

OUR KITCHEN USES FRESH AND SEASONAL INGREDIENTS.
WE PROUDLY USE LOCALLY-SOURCED AND SUSTAINABLE
PRODUCE.

CARD PAYMENTS MAY INCUR A SURCHARGE.

PASTA

MUSHROOM CAVATELLI 27
HOUSE MADE PASTA, MUSHROOM RAGU,
PARMESAN

PRAWN BISQUE 34
RIGATONI, SPLIT PRAWNS, MUSSELS,
GRILLED SOURDOUGH

TO SHARE

WHOLE NZ YELLOW BELLY FLOUNDER 62
LEMON BUTTER, DILL, SALTBUSH

LARGE WOOD-FIRED CAULIFLOWER 28
WHITE MISO, FURIKAKE

HOUSE-AGED SCOTCH FILLET 300G - 58
TRUFFLE BUTTER & 600G - 115
OYSTER MUSHROOM

SIDES

SKIN ON FRIES 12
OREGANO SEASONING

BABY COS LETTUCE SALAD 12

CHARRED BROCCOLINI 12
SOY BROWN BUTTER, SESAME

CHARRED BRUSSEL SPROUTS 18
KAISERFLEISCH, PECORINO

HOUSE-MADE FOCACCIA 12
KELP BUTTER

SYDNEY ROCK OYSTER 6
YUZU & JALAPENO

DESSERT

BURNT BASQUE CHEESECAKE 15
WATTLESEED CREAM

WOOD-ROASTED PINEAPPLE 15
MACADAMIA GELATO