



SKEWERS

BEEF RASPBERRY CHUTNEY, BLACK PEPPER GLAZE	15
CHICKEN ROMESCO, SPRING ONION, CHILLI, HAZELNUT	15
LAMB ORANGE CHILLI, MINTED YOGURT	15
PORK RADISH MUSTARD, JUS, GUINDILLAS	15
OCTOPUS GREEN OLIVE ANCHOVY TAPENADE, 'NDUJA	14
PRAWN CARAWAY CUCUMBER CREAM CHEESE, PRAWN HEAD OIL	16
FLATHEAD PICKLED BUDDHA HAND, RHUBARB, LEEK OLIVE OIL	16
PABLANO PEPPERS SHERRY VINEGAR, PECORINO	12
HALLOUMI BROWN BUTTER, HONEY CRANBERRY, WALNUT	14
OYSTER MUSHROOM FERMENTED CHILLI OIL, BLACK VINEGAR, MISO GLAZE	14

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 HOUSE MADE CAVATELLI, MUSHROOM RAGU, PARMESAN, SPINACH	27
VODKA RIGATONI RIGATONI PASTA, TOMATO SUGO, STRACCIATELLA, GREEN OIL	32

TO SHARE

WHOLE NZ YELLOW BELLY FLOUNDER LEMON BUTTER, DILL, SALTBUSH	62
LARGE WOOD-FIRED CAULIFLOWER WHITE MISO, FURIKAKE	28
HOUSE-AGED SCOTCH FILLET TRUFFLE BUTTER & OYSTER MUSHROOM	300G - 58 600G - 115

SIDES

SKIN ON FRIES OREGANO SEASONING	12
BABY COS LETTUCE SALAD	12
CHARRED BROCCOLINI PRESERVED LEMON DRESSING	12
CHARRED BRUSSEL SPROUTS KAISERFLEISCH, PECORINO	18
HOUSE-MADE FOCACCIA KELP BUTTER	12
SYDNEY ROCK OYSTER YUZU & JALAPENO	6

DESSERT

BURNT BASQUE CHEESECAKE CHANTILLY CREAM	15
PEANUT BUTTER PARFAIT Rhubarb & Raspberry Sorbet	15

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