

A LA CARTE

CHEFS OYSTER

Citrus ponzu, toasted sesame seeds and shiso leaf
\$58

PERUVIAN CORN

Chicha morada infused corn, leche de tigre sauce, popped kaniwa grains and warm avocado
\$138

DASHI CUSTARD

Sea Urchin, Shimeji mushroom, trout eggs and teriyaki sauce
\$158

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AUSTRALIAN BEEF TARTAR

Grass fed beef, english piccalilli, pastry biscuit and anchovy mayonnaise
\$198

SCOTTISH BROWN CRAB

green apple, seaweed ewe's milk ricotta and charred cucumber salad
\$158

HANDMADE GNOCCHI

Smoked applewood cheddar cheese sauce, pickled potatoes and fresh herbs and Angel Farm herbs
\$168

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SLOW COOKED TANYASI CHICKEN

Sautéed green peas, asparagus and a raw mushroom carpaccio
\$328

GRASS FED WAGYU STEAK

Textures of roasted shallot, porcini milk sauce and creamed potato
\$398

ROASTED HAWKES BAY LAMB RUMP

Garlic and lemon purée, salt cured carrots and angel farm herbs, edamame beans and Angel Farm Herbs
\$358

FISH OF THE DAY

Cornish mussels, light curry and coconut emulsion with sweet dried tomato
\$318

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SIDES

Thyme baked baby potatoes, roast carrots with orange & ewe milk ricotta and gremolata, creamed spinach with parmesan, mixed leaf salad
\$72

We do not charge for service.