

A la carte

Snacks

Nan-e-Bakshi - baked flat bread, parmesan, spinach \$14
Grilled aubergine babaganoush, pita, za'atar \$14
Stuffed fried olives, wagyu mince \$12
Chorizo croquetas, pecorino \$14
Grilled hearts, pomegranate molasses, labneh \$16

House made charcuterie

Venison bresaola \$16
Heritage pork lonzo \$14
Game salami \$16

Game rillettes, mustard \$18
Duck parfait, red onion marmalade \$18

With house made pickles, preserves & crackers

Starters \$26

Coal fired celeriac, whey, buckwheat, celeriac labneh
Fried chicken liver, oloroso sherry, cumin, cress, crème fraîche
Albacore tuna crudo, leche de tigre, makrut oil, cucumber
Piper conservas, dijon mayo, sourdough, lemon

Mains \$39

Tahr osso bucco, saffron polenta, parsley, lemon, sourdough crumb
Charred aubergine, mole, sesame, almond, parsley oil
Coal grilled Wapiti venison, mushroom, duck fat glaze, pine nuts \$44
Market fish of the day

Sides \$16

Crispy potatoes, fennel mayonnaise
Lebanese cucumber, sumac, dill, yoghurt, black lime
Cavolo nero, anchovy, chilli, fennel labneh



Dessert & cheese

\$18

Sherry crème caramel, poached pear, hazelnut
Dark chocolate & brandy mousse, candied orange, toasted nuts
Ice cream, fennel torta - choose from dark chocolate sorbet, lemon sorbet, or blackcurrant & elderflower

Cheese \$19pp

A selection of New Zealand cheese, crackers, fruit & nuts

After dinner drinks

Dessert Sherry tasting flight \$35
Bodegas Hidalgo Alameda Cream, Jerez, Spain \$18
Framboise Sauvage Raspberry Eau de Vie, France \$16
Cazador 'Vishnofka' house made sour cherry brandy \$13
Gracias a Dios Bourbon Cask Mezcal Reposado, Mexico \$18
Cardrona Whisky 'Full Flight' Single Malt 7y, New Zealand \$35
Delord Bas Armagnac 1988, France \$30

