

## *Small plates*

<b>Ceviche</b> – lime pickle, coconut dressing & almond granola	24
<b>Heirloom Tomatoes</b> – apricot gastrique, smoked emulsion & crispy chicken skin	22
<b>Salmon Gravlax</b> – creme fraiche, horse radish, parsley & gin	26
<b>Chicken Terrine</b> – pickled cauliflower, saffron & piccalilli	24
<b>Mussels</b> – potato, wakame, bacon & beurre blanc sauce	22
<b>Scallops</b> – creme fraiche, dill & pickled cucumber	32
<b>Fried Chicken</b> – fermented honey & chilli caramel, sour cream & pickled daikon	24

## *Plant based plates*

<b>Spring Carrots</b> – black garlic, sesame granola & carrot top verdi	22
<b>Charred Broccoli Stem</b> – ricotta, dukkah & tamarind jam	18
<b>Goat's Cheese Croquettes</b> – burnt honey, rosemary & almond	18
<b>Fried Potato</b> – potato boulders, balsamic vinegar & pickled shallots	18

## *Mains*

<b>Confit Salmon</b> – spiced kale, Israeli couscous & coconut yoghurt	44
<b>Turbot</b> – pearl barley, pickled courgettes & semi dried tomatoes	44
<b>Confit Duck Leg</b> – parsnip puree, celeriac remoulade & sour plums	40
<b>Venison Tri-Tip</b> – 400gm steak, sour cherries, kumara & brown butter	49

## *Desserts*

<b>Almond Financier</b> - mascarpone custard, mandarin & praline	21
<b>Chocolate &amp; Espresso</b> - blueberries, milk chocolate & tia maria	24
<b>Baked Alaska</b> - feijoa & white chocolate	22
<b>Torched Sandon</b> - honey cake, blue cheese ice cream & burnt honey	21

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### *Lunchtime Set Menu*

Monday – Saturday  
2 Courses **40** / 3 Courses **50**

### *Cocktail Flight Night*

Flight of 3 **35**  
(only in the bar)