

Good Evening,



Entrées

Local asparagus, poached duck egg, ricotta salata, pangrattato, mint	\$18
Smoked white fish crudo, pickled cucumber & lime, crème fraîche	\$19
Venison, juniper, black pepper, horseradish, pinot cherries, beetroot	\$18
Organic beets, O.G.B falafel, whipped tofu, pomegranate, sumac	\$18

Mains

North Canterbury lamb rump, parsley puree, radish, chickpea, chèvre	\$34
Casarecce, broad beans, peas, asparagus, goats curd, rocket, pinenuts	\$32
Panfried market fish, crayfish bisque, orzo, prawn boudin blanc, baby squid	\$34
Aged 350g ribeye, daikon, green peppercorns, whipped bone marrow, jus	\$34

Sides

Iceberg, radish, old school mayo, 63 degree egg, chives	\$10
Crispy new potatoes, salsa verde, provolone	\$10
Seasonal vegetables	\$8

Desserts

Passionfruit Bombe Alaska	\$15
Negroni baba, citris segments, crème fraîche	\$15
Chocolate nemesis, blueberry textures, marscapone, Valrhona pearls	\$15
Strawberry panna cotta, strawberry sorbet, chocolate soil	\$15
Vanilla ice cream, espresso, frangelico	\$13
Cheese Board	\$35

