

# To Begin

Selection of Breads served with sundried tomato butter and extra virgin olive oil 14 (Gluten free bread option available)



# <u>Entrée</u>

Butternut Squash Chowder, charred butternut, whipped labneh, ciabatta and candied walnuts 21 (\*\*) Yellow Fin Tuna, horseradish, cultured buttermilk, capers, edamame, squid ink oil and lump fish roe 27 🌊 🙀 Buttermilk Fried Chicken Sliders, herb salad, beetroot and Horopito relish, prosciutto and cajun mayo 23 🌘 🌗 😫 Smoked kumara tartlet, charcoal crostini, avocado pulp, crème fraiche and beetroot dust 23

### Mains

Beef Fillet, celeriac crème, balsamic onion, beef cheek croquette, carrots, broccolini and jus 49 🌘 🌘 Silere Lamb Rump, butter caramel carrots, charred eggplant puree, minted peas, parsley crumb and thyme glaze 47 Confit Duck Leg, red cabbage puree, bok choy, orange gel, spiced carrot drop and duck fat snow 46 Fish of the day, butternut velouté, pan fried beans, almond gremolata, clams and crispy vermicelli 42 🎜 😭 Moussaka, eggplant, green dhal, spiced chickpeas, sumac, broccolini and lentil crisp 37 Charcoal gnocchi, smoked ricotta, hazelnuts, confit tomatoes, sage and brown butter 39 🔈 🌬 👵 🌘

#### TRUST THE CHEF

Note: prices are per person, entire table must order trust the chef option 3 course 79 2 course 69 3 course plant-based 69 2 course plant-based 59

## Sides

Roasted Carrots, labneh and crispy capers 14 Pan Fried Beans, sumac and hazelnuts 14 Duck fat confit agria with parsley crumb 14 Addington Farm Garden Leaves, cherry tomatoes, pepitas and raspberry vinaigrette 11 Fries with cajun mayo 13

### List of Allergens:



























