

SODA

CHEF'S SELECTION

95PP

Chef's choice,
served to share,
2 people minimum

ANTIPASTI

Fire roasted bread & terra sancta olive oil, balsamic or Sesame tostadas	14 10
+ Marinated olives	8
+ Taramasalata	12
+ White anchovies	13
+ Prawns al ajillo	15
+ Mallorcan Hummus	10
+ Duck liver parfait, pickled apple	14
+ Buffalo curd & pepita salsa	13
+ Ortiz anchovies	25

SIDES

Leafy greens, pepitas, sprouts, broccoli, chardonnay vinaigrette	18
Potato bravas, roasted onion & rosemary salsa	14
Woodfired seasonal vegetables, ajo blanco, manchego	28
Woodfired mushrooms, confit garlic, blue cheese	19

SMALLER PLATES

Bluefin tuna ceviche, tiger milk, coconut vinegar, chilli, kumara purée	32
Crispy salt & pepper calamari, paprika aioli, lime	24
Goat's cheese croquettes, honey, toasted almonds	18
Buffalo mozzarella, caramelised cherry tomatoes, ancho romesco, pickled fennel, woodfired capers	26
Grilled wagyu beef bavette skewers, chimichurri	30
Royalburn lamb eye fillet skewers, tzatziki, ancho romesco	30
Grilled eggplant, smoked chilli oil, tahini emulsion, molasses	20
Chorizo, house-made & woodfired, chimichurri	26
Grilled octopus, smoked garlic puree, pistachio gremolata, baby peppers	34

LARGER PLATES

Braised Royalburn lamb shoulder, romesco, mint salsa, PX jus	95
Market fish, sofrito, mussels, confit potatoes, fennel salad, salsa macha	43
Vegetable paella, seasonal vegetables, saffron calasparra rice	49
Seafood paella, tiger prawns, mussels, octopus, calamari, blue cod	85
Barbecued free range chicken, preserved lemon polenta, harissa	42
STEAKS cut to share <i>All steaks served with PX jus, browned black garlic butter</i>	
400g Lake Ohau Wagyu Sirloin, MBS 6	80
500g Savannah bone-in Ribeye	74
800g Savannah T-bone	77
Add chimichurri	5

Please always speak to a member of staff regarding dietary requirements. We take all practical steps to avoid cross contamination, but please be aware that your food is made in a kitchen alongside other allergens so we cannot 100% guarantee allergen free food