

Dairy Free
 No Gluten Added
 Vegan
 DFO Dairy Free Option
 GFO Gluten Free Option
 VO Vegan Option

Contains Honey
 Contains Sesame
 Contains Garlic
 Contains Egg
 Contains Onion
 Contains Nuts

CHEF'S SELECTION

95PP

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

ANTIPASTI

Fire roasted bread & 14
terra sancta olive
oil, balsamic

or
Sesame tostadas 10

+ Marinated olives 8

+ Taramasalata 12

+ White anchovies **DFO** 13

+ Prawns al ajillo 15

+ Mallorcan Hummus 10

+ Duck liver 14
parfait, pickled
apple

+ Buffalo curd & 13
pepita salsa

+ Ortiz anchovies 25

SIDES

Leafy greens, pepitas, 18
sprouts, broccoli,
chardonnay vinaigrette
DFO **VO**

Potato bravas, roasted 14
onion & rosemary salsa
 VO

Woodfired seasonal 28
vegetables, ajo blanco,
manchego
 DFO **VO**

Woodfired mushrooms, 19
confit garlic, blue
cheese
 DFO

SMALLER PLATES

Bluefin tuna ceviche, tiger milk, coconut vinegar, 32
chilli, kumara purée **VO**

Crispy salt & pepper calamari, paprika aioli, lime **GFO** 24

Goat's cheese croquettes, honey, toasted almonds 18

Buffalo mozzarella, caramelised cherry tomatoes, 26
ancho romesco, pickled fennel, woodfired capers

Grilled wagyu beef bavette skewers, chimichurri 30

Royalburn lamb eye fillet skewers, tzatziki, 30
ancho romesco

Grilled eggplant, smoked chilli oil, tahini 20
emulsion, molasses

Chorizo, house-made & woodfired, chimichurri 26

Grilled octopus, smoked garlic puree, pistachio 34
gremolata, baby peppers

LARGER PLATES

Braised Royalburn lamb shoulder, romesco, mint 95
salsa, PX jus **DFO**

Market fish, sofrito, mussels, confit potatoes, 43
fennel salad, salsa macha

Vegetable paella, seasonal vegetables, saffron 49
calasparra rice

Seafood paella, tiger prawns, mussels, octopus, 85
calamari, blue cod

Barbecued free range chicken, preserved lemon 42
polenta, harissa

STEAKS cut to share **DFO**

All steaks served with PX jus, browned black garlic butter

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