

SODA

CHEF'S SELECTION 100PP

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

ANTIPASTI

Fire roasted bread & terra sancta olive oil, balsamic	16
or	
Sesame tostadas	14
+ Marinated olives	12
+ Taramasalata	13
+ White anchovies	15
+ Prawns al ajillo	16
+ Mallorcan Hummus	12
+ Duck liver parfait, pickled apple	15
+ Buffalo curd & pepita salsa	15
+ Ortiz anchovies	25

SIDES

Leafy greens, pepitas, sprouts, broccoli, chardonnay vinaigrette	20
Potato bravas, roasted onion & rosemary salsa	15
Woodfired seasonal vegetables, ajo blanco, manchego	29
Woodfired mushrooms, confit garlic, blue cheese	19

SMALLER PLATES

Bluefin Tuna Ceviche, tiger milk, coconut vinegar, chill, kumara purée	34
Crispy salt & pepper calamari, paprika aioli, lime	25
Goat's cheese croquettes, honey, toasted almonds	20
Butternut squash salad, chamomile pickle, buffalo curd, pistachio dukkha, honey	28
Grilled Southern Stations wagyu beef bavette skewers, chimichurri	32
Royalburn lamb cutlets, tzatziki, ancho romesco	48
Grilled eggplant, smoked chilli oil, tahini emulsion, molasses	25
Chorizo, house-made & woodfired, chimichurri	27
Grilled octopus, smoked garlic puree, pistachio gremolata, baby peppers	35

LARGER PLATES

Braised Royalburn lamb shoulder, romesco, mint salsa, PX jus	115
Market fish, sofrito, confit potatoes, fennel salad, salsa macha	49
Wild mushroom Fideuá, black truffle pangrattato, saffron aioli	55
Seafood paella, tiger prawns, mussels, octopus, calamari, blue cod	89
Barbecued free range chicken, preserved lemon polenta, harissa	49
STEAKS cut to share <i>All steaks served with PX jus, browned black garlic butter</i>	
350g Southern Stations Wagyu Sirloin, MBS 3-4	95
500g Savannah bone-in Ribeye	88
800g Lake Ohau Wagyu T-bone MBS 6-8	150
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

