

SODA

CHEF'S SELECTION 110PP

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

ANTIPASTI

Fire roasted bread & olive oil, balsamic or Sesame tostadas	18
+ Marinated olives	12
+ Taramasalata	13
+ Prawns al ajillo	18
+ Mallorcan hummus	13
+ Duck liver parfait, pickled apple	15
+ Buffalo curd & pepita salsa	15
+ Marinated spanish guindilla peppers	13
+ Ortiz anchovies	25

SIDES

Leafy greens, pepitas, sprouts, broccoli, chardonnay vinaigrette	20
Potato bravas, roasted onion & rosemary salsa	17
Woodfired seasonal vegetables, ajo blanco, manchego	29
Woodfired mushrooms, confit garlic, blue cheese	21

SMALLER PLATES

Bluefin tuna ceviche, tiger milk, coconut vinegar, chilli. kumara puree	35
Crispy salt & pepper calamari, paprika aioli, lime	26
Goat's cheese croquettes, honey, toasted almonds	21
Mozzarella salad, caramelised cherry tomatoes, ancho romesco, woodfired capers, fennel, infused olive oil	29
Grilled Southern Stations - wagyu beef bavette skewers, chimichurri	33
Royalburn lamb cutlets, tzatziki, ancho romesco	49
Grilled eggplant, smoked chilli oil, tahini emulsion, honey, molasses	26
Chorizo, house-made & woodfired, chimichurri	28
Grilled octopus, smoked garlic puree, pistachio gremolata, baby peppers	36

LARGER PLATES

Braised Royalburn lamb shoulder, romesco, mint salsa, PX jus	115
Market fish, sofrito, confit potatoes, fennel salad, salsa macha	55
Wild mushroom fideuá, black truffle pangrattato, saffron aioli	55
Seafood paella, tiger prawns, mussels, octopus, calamari, blue cod	95
Barbecued free range chicken, pre served lemon polenta, harissa	55

STEAKS cut to share

All steaks served with PX jus, browned black garlic butter

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	8