

Entree

NZ Ora King Salmon Mossiac 27

Wagyu of the Sea, Caviar, Beetroot, Orange, Wasabi Cream & Crispy Nori

Appellation Oysters 27

Freshly Shucked Oysters, Kosho, Finger Lime & Sisho

Pan Fried Calamari 24

With Salsa Rossa, Chorizo, Aioli & Romesco Sauce

Crispy Pork Belly 22

With Zesty Apple Sauce, Goats' Cheese & Rhubarb

Sicilian Caponata Avvolto 22

With Chilli, Garlic, & Tomato Sugo

Mains

Porterhouse Steak 45

Macadamia Honey Roasted Carrots & Gremolata Jus

Chicken Chettinad 38

Chettinad Spice Roasted Chicken Breast, Sprouted Legumes & Black Rice Salad

Ricotta & Pumpkin Gnocchi 30

Roasted Butternut, Jerusalem Artichoke, Hazelnut Beurre Noisette, Raspberry & Crispy Sage

Catch of the Day 39

Grilled Zucchini, Cucumber Panzanella, Mussel, Citrus Sauce Vierge

Seafood Linguine 45

With Chilli, Garlic & Lime Beurre Blanc

Sides

Duck Fat Potatoes 14

With Rosemary & Garlic

Heirloom Carrots 14

Honey Roasted baby Carrots with Macadamia Beurre Noisette

Greens 14

Wok Tossed Greens

House Chips 12

With Garlic Aioli

Dessert & Fromage

Chocolate Fondant 14

Turkish Delight & Bay Leaf Milk Ice Cream

Tiramisu Pannacotta 14

With Coffee Sponge, Chocolate Soil & Vanilla Mascarpone

Candied Parfait 14

Olive Oil Cake, Raspberry Puree, Pistachio Praline & Orange Curd Crispy Meringue

Brie De Meaux 24

French Brie, Strawberry Compote, Rosemary Lavosh, Spiced Nuts, Dried Apricots