

STARTERS

OYSTERS Yuzu and wakame jelly 12

ALMOND Chilled gazpacho, grapes, almond, crème caramel, medjool dates 18

TOMATO SALAD Heirloom tomato, basil sorbet, mozzarella, serrano ham 19

KINGFISH SASHIMI Sesame custard, edamame, chardonnay vinaigrette 27

SPANNER CRAB Nectarine, endive, palm heart, peanut caramel, passionfruit meringue 31

VEAL TONGUE Celeriac cream, horseradish, purslane, crispy potato 26

BEEF TARTARE Heirloom beets, mustard ice cream, puffed wild rice 25

PRAWNS Butter poached, wood grilled watermelon, corn salad 28

ORGANIC FARM EGG Potato cream, truffles, iberico ham, herb salad 36

MAINS

GNOCCHI Hand made, pumpkin cream, fresh porcini, parmesan, roasted salsify 29

BLUE EYE Toasted quinoa, heirloom tomatoes, summer squash, lemongrass coconut broth 44

HAPUKA Poached, calamari, chorizo, celery, onion sago 46

OCEAN TROUT Pan roasted, heirloom carrot salad, orange scented lentils, carrot emulsion, crispy bacon 42

CORN FED CHICKEN Parmesan custard, broccoli angelotti roasted jus 42

DUCK Daikon radish, plum vinegar, spiced ginger puree 45

LAMB Roasted saddle, fennel, citrus, feta, natural jus, herb salad 44

FROM THE WOOD BURNING GRILL

BEEF

FILET Grass fed angus 200g 45

RIBEYE Dry aged grass fed angus 400g 54

STRIPLOIN Grain fed angus 350g 55

SCOTCH FILET Grain fed angus MBS 4+ 300g 65

RUMPCAP Grain fed wagyu MBS 9+ 250g 75

FLAT IRON Grain fed wagyu MBS 9+ 200g 68

STRIPLOIN Grain fed wagyu MBS 9+ 180g 95

FISH

SNAPPER Grilled, chimichurri, fennel salad 45

MARKET FISH Grilled, chimichurri, fennel salad Market Price

LIVE LOBSTER Market Price

FOR THE TABLE

FLANK Grain fed wagyu MBS 8 400g 95

GRILL TASTING Pork loin, lamb rack, wagyu beef 120

WAGYU TRIO MBS 9+ Rumpcap, Flat Iron and Striploin 170

SAUCES

Marrow and shallot sauce 4 Mushroom sauce 6

Oyster ginger emulsion 4 Argentinean chimichurri 4

Lobster bernaise 10 Fennel meuniere 4

SIDES

POTATO GRATIN Parmesan, dill cream 10

POTATO buttered puree 9

CHIPS Hand cut, rosemary salt 10

SPRING PEAS Buttered, pearl onions, bacon 10

MUSHROOMS Ragout, fine herbs, golden pastry 14

PARSNIP FRITTERS Coconut, turmeric caramel 10

WOOD GRILLED VEGETABLES Romesco sauce 11

ASPARAGUS Grilled, prosciutto, quail egg 14

TEMPURA Cauliflower, broccolini, gruyere sauce 12

BABY LETTUCES Grapefruit, almonds, tarragon dressing 9

WATERCRESS Apple, celery, walnut, blue cheese 10

COS Chorizo, piquillo pepper, heirloom carrot 10