

Esther

SNACKS

Mixed marinated olives	12
Ortiz sardines on toast, pickled shallot (3)	24
Green devil's, free range egg, spiced mayonnaise, dill, pickles	24
Baked saganaki, Greek Keflograviera cheese, honey, chilli	30
Piquillo red peppers, sun dried olives, white anchovies, Clevedon buffalo curd (3)	28
Suckling pig terrine fritti, green goddess (3)	24
Coastal lamb souvlaki, garlic toum (3)	26
Puff bread, taramasalata, lemon zest, extra virgin olive oil	22

SMALL

Baby cucumbers, dill oil, Mandy's horseradish, labneh	28
Curious Croppers heirloom tomato salad, blood orange, Clevedon buffalo mozzarella	36
Quail eggs, crispy sage, Ortiz anchovy, baquette	29
* Leigh line caught trevally crudo, blood orange, buttermilk	38
Char-grilled octopus, cannelloni beans, Sicilian olives, fermented chilli	40
Sean's steak tartare, freshly-ground Savannah eye fillet, fries	40

chef's pick

PASTA

Te Anau saffron. Linguine, lemon, Parmigiano	32
Ricotta gnocchi, orgy of mushrooms	45
* Cloudy Bay clams spaghetti, white wine, chilli, tomato	44

chef's pick

BIG

Cauliflower steak, pistachio, pomegranate	30
Leigh line caught snapper, spring vegetables, hand foraged samphire, pistou broth	50
Pukekohe duck breast, confit leg, cherry sauce	72
Kurobuta pork chop, baby apple, sage, lemon	56
Speckle Park grass-fed eye fillet, peppercorn sauce, roasted garlic	54

RETIRED DAIRY COW

T-Bone	17/100gr
Sirlion on Bone	17/100gr
Tomahawk	17/100gr

* Speckle Park, 13 year old, 60 days lush
pasture fed, 21 days aged

COMMUNAL

Coastal lamb shoulder, roast garlic, anchovy, Moroccan olives	105
600gr aged grass-fed rib eye on the bone, roasted garlic, lemon, sea salt	82

VEGETABLES

Petite green leaves, witlof, baby gem, hummus	16
Tuscan cavolo nero, chilli, garlic, anchovy	16
Charred leeks, pistachio	18
Asparagus, garden peas, lemon	18
Duck fat Agria potatoes, rosemary, garlic	18
Village salad, barrel aged feta, sun-dried olives, tomato, cucumber, wine vinegar	28