

Esther

SNACKS

Te Matuku oyster, natural, beetroot mignonette	7
Baked saganaki, Greek Keflograviera cheese, honey, chilli	30
Coastal lamb souvlaki, garlic toum (3)	26
Chorizo, manchego croquettas (3)	24
Green devil's, free range egg, spiced mayonnaise, dill, pickles	24
Mixed olives	12
Puff bread, taramasalata, lemon zest, extra virgin olive oil	22

SMALL

Leigh line caught market fish crudo, pink grapefruit, buttermilk, nasturtium	38
Cloudy bay clams, saffron, vermouth, fennel sofrito	38
Char-grilled octopus, olive salsa, potato, parsley chilli	40
Quail eggs, crispy sage, Ortiz anchovy, baguette	29
Sean's steak tartare, freshly-ground grass-fed eye fillet, frites	40
Charred leeks, pistachio pesto	21
Woodfired pumpkin, hummus, pickled currants, toasted almond, orange chilli oil	36
Baby cucumbers, dill oil, Mandy's horseradish, labneh	28
* Truffle fonduta, toasted ciabatta, black Périgord truffle <i>chef's pick</i>	32
Texture of mushrooms, quail egg, gold leaf, porcini soup, chives	34

PASTA

Malfadine, mutton ragù, Parmigiano regiano	32
Ricotta gnocchi, orgy of mushrooms, chives, lemon, black Périgord truffle	45
Te Anau saffron, linguine, lemon, Parmigiano	32
* Rag pasta, truffle butter, confit egg yolk, parmesan, perigord <i>chef's pick</i>	45

BIG

Leigh line caught market fish, seasonal vegetables, pistou broth	50
Speckle Park grass-fed eye fillet, peppercorn sauce, roasted garlic	54
Cauliflower steak, pistachio, pomegranate	30

RETIRED DAIRY COW

<i>Speckle park, 13 year old, 60 days lush pasture fed, 21 days aged</i>	
Sirlion on the bone, T-bone, Tomahawk, burnt lemon, roasted garlic	18/100g

COMMUNAL

Cypriot roasted lamb, slow cooked over the coals, salsa verde	18/100g
Coastal lamb shoulder, roast garlic, anchovy, Moroccan olives	105
Waitoa whole roast Spatchcock chicken, harissa, romesco, lemon	69
600gr aged grass-fed rib eye on the bone, roasted garlic, lemon, sea salt	82
Add 2 grams of Black Périgord truffle	18

VEGETABLES

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

Farmhouse Puddings

Esther's treacle pudding, vanilla custard	18
<i>To share (3-4 serves)</i>	36
Apple tarte, vanilla bean ice cream	22
Burnt Basque cheesecake, orange marmalade, chocolate sorbet	18
Venezuelan dark chocolate cake, ganache, Chantilly cream	22
Local & international cheese, crackers, honeycomb, Medjool dates	15/45gr
Black truffle ice cream	5
Sweet treats, daily selection	5

