

Esther x Herzog

Puff bread, taramasalata, lemon zest, chive, lot 8 olive oil

Baked saganaki, Greek keflograviera cheese, honey, oregano, chilli

Yellow fin tuna crudo, piquillo peppers, caper, guindilla chilli, nasturtium

Beetroot carpaccio, Massimos straciatella, dill

Pumpkin tortellini, burnt sage butter, parmesan

Coastal spring lamb shoulder, Moroccan olives, anchovy, grilled lemon

Duck fat roast agria potatoes, rosemary, sea salt

Village salad, barrel aged feta, tomato, cucumber

Cherry galette, crème fraiche

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Hans Herzog *Arneis*, 2019
Marlborough, NZ

Hans Herzog *Montepulciano*, 2020
Marlborough, NZ

Hans Herzog *Botrytis Riesling*, 2017
Marlborough, NZ



Please advise staff of any allergies
All dishes are subject to seasonal availability and the whim of Sean