

# Share Plates From 4pm

## JUST FEED ME!

If you don't like menus and love surprises, read no further.  
Trust the chefs or talk with them to curate a custom menu,  
based off your likes, vibe and hunger level starting at  
around 150 per person for 12ish plates .....**FROM 150PH**

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### OYSTER DF~GF.OP

Freshly shucked and dressed in either:  
~ Natural with frozen champagne yuzu granita.  
~ Natural Ponzu dressing.  
~ Pillow battered with house bacon aioli & lemon.  
.....**6**

### BUN & BUTTER GF.OP~DF.OP

House made brioche bun with our toasted yeast honey butter (yep we  
made butter & no it is not cheaper)  
OR  
Vegan cultured cashew butter.  
.....**7PP**

### MUSHROOM THYME PARFAIT. V~GF.OP

Silky smooth, foraged local and house grown mushrooms. With our  
sourdough and aged REAL balsamic, cos you deserve it.  
.....**16**

### MUSHROOM "CHAWANMUSHI" CUSTARD DF ~ GF ~ V

Warm savoury mushroom custard covered in an onion madira turmeric  
reduction, charcoal grilled oyster mushroom, chives. IYKYK. Pair with NZ  
Caviar and die happy. ....**19**  
  
Caviar +50

### GOCHUJANG MIRIN CRUDO

cured white fish with the asian inspired dressing and pickled kiwi fruit.....**28**

### CRISPY FRIED SQUID GF~DF

lemongrass mild Chilli kewpie - fresh lime .....**16**

### SPECKLE PARK BAVETTE

150g of beautiful charcoal grilled beef, sliced and sitting on our thai  
"cold" not hot sauce.....**32**

### SALT BAKED BEETROOT & PORT TERRINE GF ~ V

Fresh horseradish fraiche sorbet, crushed pistachios and Waiheke  
frantoio olive oil.....**27**

### LAMB BELLY SKEWER GF ~ DF

One dukkah slow cooked Lamb belly skewer drizzled in kanuka  
honey. ....**14**

### BONE MARROW VEAL TARTARE GF ~ K

Smoked yolk and marrow mayo with black garlic and our house  
mustard served in the bone with potato crisps.....**38**

### HOOKED AND BUTTERED

160g medium rare butter poached market fish, whipped  
hollandaise, shaved fennel, lemon oil salad with celeriac puree  
and 'Deez Nuts' (almonds).  
Add Caviar +\$49.....**42**

### THYME AND LEMON POACHED GRILLED OCTOPUS

With a fluffy Spanish potato & nduja whip (spicy Spanish sausage)  
lemon oil and roasted almonds.  
.....**29**

### FRIED DUCK WINGS GF ~ DF

Marinated in our own buttermilk, dusted and deep fried till crispy  
then hit with the smoked tomato vinegar salt  
and lashings of mild chilli Kanuka honey, get messy with it!.....**23**

### CRISPY THAI FISH SAUCE CHICKEN NIBBLES DF

Marinated in fish sauce, garlic and coriander then lightly coated  
and deep fried. Tossed in 'Nam Jimm' dressing and hit with fresh  
lime, our fav Thai style snack.  
Comes mild but just ask to get into our hot sauce collection.  
.....**17**

# Share Plates

**KAFFIR LIME LEAF BUTTERMILK BRINED CHICKEN BREAST GF**  
Cooked sous vide then served with 'Jeow Som' the gangster Thai pesto and honeyed crispy chicken skin.  
.....27

**STICKY PORK CHEEK DF ~ GF**  
Served with pecan hibiscus mole, tamarind BBQ sauce, pickled red onions, chilli and fresh gem leaves to make sweet lil' wraps.  
.....29

**MASTER STOCK MARINATED DUCK BREAST DF**  
Coal fired and slow cooked in the jacuzzi. Served with fresh pickled daikon. ....30

**250G SOUTH ISLAND HIGH COUNTRY LAMB SADDLE GF ~ DF.OP**  
Finished on chicory and clover this lamb is some the best NZ has to offer. De-boned and stuffed with rosemary and garlic leg meat. Rolled, put in the bath for 24 hrs then pan roasted in butter, thyme and served with black garlic demi glaze sauce (flash gravy). ....69

**BEEF SHORT RIB DF ~ GF**  
Robata grilled and sous vide for 2 days until tender yet still medium. Topped with thyme smoked "tomato munchos" puffed rice and sauce robert (ro beerrrrr), an old skool 3 day beef mustard sauce. ....48

**VEAL TBONE 350G DF ~ GF**  
Fresh to us from NZ pearl veal. Raised with love on milk & pasture. Then robata cooked to medium rare and finished in thyme butter.....40

**300G OAK RANGE PURE WAGYU BEEF SCOTCH GF ~ DF.OP**  
Best Pure Blood (not Breed) Waygu in New Zealand.  
Served with celeriac puree and 3 day bone marrow sauce.  
.....99

**450G BEEF O.P RIB GF ~ DF.OP**  
Komu salt brined then dried for another 3 weeks. Then served with celeriac puree and 3 day bone marrow sauce.....72

**JUST COS GF ~ DF ~ V**  
Crunchy cos, house made mustard, coconut sumac labne, lemon oil, roasted almonds and garden herbs.....19

**SPRING COURGETTES AND FLOWER V.OP ~ DF.OP~ GF**  
roasted in lemon and roasted garlic oil topped with Cleavdon buffalo curd.....27

**MARINATED AND GRILLED CAULIFLOWER V ~ DF**  
Fermented winter fruits, sweet vanilla almond cauliflower whip and crunchy almonds.....19

**ROASTED CARROTS V ~ DF ~ GF**  
Blanched in carrot juice, with a smoked carrot gastrique dressing (like sweet and sour) garlic almond cream and carrot powder  
.....17

**LIL TOMATO PROSCIUTTO SALAD. DF ~ GF ~ V.OP**  
the best tomatoes we can find with Prosciutto cream, Kamahi honey prosciutto, smoked salt and Allpress olive oil.....27

**FRIES GF ~ DF ~ VG**  
House made Agria fries, signature rosemary salt and truffle oil.  
From food truck fame these take 2 days to make and we would be shot if we didn't have them on this menu.  
.....15

# *Lil Sweet Treats*

## **COMPRESSED RHUBARB GF**

Blueberry bay leaf ice cream with brown butter ginger sponge and brown butter custard.

.....20

## **ODE TO OLIVE OIL GF**

Lil Kamahi honey Semifreddo, Allpress Waiheke olive oil and kelp salt.

.....20

## **LIL TONKA GF**

Tonka bean honey parfait, roasted cardamon, clove and cinnamon pears.

.....20

## **LIL CHOC GF**

Chocolate, white chocolate baileys pliable chocolate, tamarillo and chocolate sheet.

.....24

## **LEMONGRASS KAFFIR COCONUT MOUSSE GF ~ V**

With banana ginger cremeux, palm sugar pistachios, fresh lime zest and lychee.

.....26