

DINNER

SOCIAL & LIGHTER DINING

SMALL PLATES

WARM PARATHA AND DIPS Extra dip 3	18
CAULIFLOWER FRITTERS Mint yoghurt, mango chutney (GF DF* on request)	19

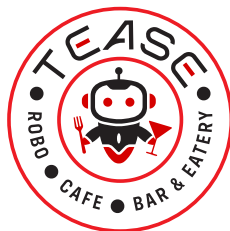
ENTREE

GRILLED OCTOPUS Artichoke, capers, anchovies & fennel caponata, salsa verde, crispy leeks (GF DF)	26
SEARED SCALLOPS Cumin kumara puree, yuzu gel , grilled chorizo, pine nuts, crispy rice papers (GF)	26
GOCHUJANG & GARLIC GRILLED PRAWN Pickled fennel salad, tom yum aioli, crispy shallots (GF DF)	25
SOY GLAZED PORK BELLY BAO BUNS Chipotle mayo, dressed mesclun, pickles (DF)	21
MARINATED BEEF SKEWERS Roasted capsicum hummus, mint yoghurt (GF)	22
HOT HONEY BUFFALO CHICKEN THIGH Tandoor roasted & boneless, pickled red onion, kewpie mayo, toasted sesame seeds (GF)	23
VEGETABLES BON-BON Reduced maple, soy & garlic sauce, spring onion, coriander (GF DF VEGAN)	20

SIDES

Seasonal vegetables, dukkah (GF DF)	12
Crispy duck fat agria potatoes (GF, DF)	12
Skin on fries, black garlic aioli, tomato sauce (GF DF)	14
Truffle Parmesan fries , black garlic aioli	15
Steamed rice	4
Garlic or butter paratha	5

Please inform our team of any dietary requirements before ordering *



DINNER

CORE DINING EXPERIENCE

MAIN

250g GRASS FED SIRLOIN STEAK	Roasted duck fat potatoes, cafe de paris butter Broccolini, miso ginger jus (GF I DF* on request)	48
MASSAMAN SLOW COOKED NORTH CANTERBURY BEEF CHEEK	(GF I DF* on request) Truffle agria mash, seasonal vegetable, cooking jus, toasted cashew nut crumb	45
LUMINA LAMB RUMP	Cumin roasted gourmets potatoes, seasonal vegetables, Kumara puree, salsa verde, minted red wine jus (GF I DF* on request)	45
SLOW BRAISED PORK BELLY	Pumpkin puree, caramelised apple & fennel, seasonal greens Black puffed rice, ponzu glaze (GF)	44
TODAY'S FISH	See today's special (GF* DF* on request)	42
MUSHROOM TRUFFLE ARANCINI	Spiced tomato coulis, cream cheese center Sautéed shiitake mushrooms, pickles, Dukkah (GF I DF I VEGAN)	35
GENERATIONAL FAMILY RECIPE GOAT OSSO BUCCO CURRY	Basmati rice, goats cheese, dukkah (not boneless I GF I DF* on request) Extra rice 4 Extra paratha 4	37
TRADITIONAL BUTTER CHICKEN	Comes with basmati rice (GF) Extra rice 4 Extra paratha 4	31

OUR SIGNATURE

WHOLE GOAT LEG RAAN	Slow cooked for 8 hours in our signature spice mix, duck fat potatoes, seasonal salad, mint yogurt and braising jus. <i>48 hours' notice required</i>	85
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DESSERT

NAMELAKA YUZU CHEESECAKE	Butter biscuit base, baked yuzu cheesecake, vanilla namelaka topping, mixed berry ice cream, yuzu curd	20
COFFEE CRÈME BRÛLÉE	Vanilla bean ice cream, Nutella crumb (GF * on request)	18
CHOCOLATE DELICE	Caramel twist, citric meringue, pistachio soil, vanilla bean ice cream (GF)	18
AFFOGATO	Espresso, vanilla bean ice cream, liquer (Baileys or Triple sec or Irish whiskey) (GF , Df on request)	18
WARM LIQOURICE DATE PUDDING	Salted brandy caramel sauce, orange and ginger ice cream, candied walnuts	21

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