

# DINNER IS BETTER WHEN YOU EAT TOGETHER

## SWEET

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ask your waiter about our desserts

[Vg] vegan [V] vegetarian [GF] gluten free [DF] dairy free \* gluten free on request  
Please notify your waiter if you have a food allergy so we can best accommodate you.  
All our meats and eggs are free-range and ethically sourced.  
Please note we cannot substitute menu items at peak times.  
See our 'Vegan Menu' for more plant based options

<b>Babaganoush</b>	12
smoky eggplant dip with Midnight Baker toasts, dukkah, olive [Vg/GF]	
<b>Crispy duck wings</b>	12
ginger, mirin, peanut, chilli [GF]	
<b>Prawn fritters</b>	16
preserved lemon aioli [GF]	
<b>Steamed pork buns</b>	8/22
pork belly, sauerkraut, pickled radish, sticky sauce	
<b>Curry fried chicken</b>	16
coconut sambal, chilli jam [GF/DF]	
<b>Horopito salted calamari</b>	18
buffalo curd, lemon & olive salsa, radicchio [GF]	
<b>Miso roasted eggplant</b>	23
babaganoush, pomegranate buckwheat tabbouleh, roast beetroot [Vg/GF]	
<b>Crispy skin duck breast</b>	28
farro, fig & tomato salad, grilled peach, hibiscus, filo cigar	
<b>Seared hereford prime rump steak</b>	30
corn tortilla, black beans, chipotle creamed corn, tomatillo [GF/DF]	
<b>Shio-koji market fish</b>	35
zucchini 'spaghetti', fresh peas, yuzu ponzu [GF/DF]	
<b>Hawkes Bay lamb cutlets</b>	34
date labneh, hot and sour eggplant, crispy chickpea [GF]	
<b>Plum braised pork belly</b>	32
crispy rice cracker, XO sauce, steamed greens [GF/DF]	

## ON THE SIDE

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summer slaw	9
iceberg wedge, tartare, radish	9
green beans, chilli herb butter	9
miso potatoes, spring onion, pecorino	9
herb salt fries/potato skins	6/9

## CHEF'S SELECTION

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A selection of our favourites for the table	55pp
Add dessert	65pp