

# DINNER IS BETTER TOGETHER

## ON THE SIDE

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mustard and cider buttered greens	9
beetroot, red cabbage and carrot slaw, pickle dressing	9
winter leaves, pear, fennel, pinenuts	9
miso roasted potatoes, pecorino	9
herb salt fries / potato skins with aioli	6/9

## CHEF'S SELECTION

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a selection of our favourites for the table	55pp
add dessert	65pp

## SWEET

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ask your waiter about our desserts

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.

## SHARE PLATES

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<b>Beetroot hummus</b>	12
Midnight Baker toasts, dukkah, olive [Vg/GF]	
<b>Crispy duck wings</b>	12
ginger, mirin, peanut, chilli [GF]	
<b>Beer battered onion rings</b>	10
Kansas City barbeque sauce [V]	
<b>Coppa and artichoke bruschetta</b>	18
cured pork scotch, artichoke and buffalo curd toasts*	
<b>Steamed pork buns</b>	9/24
pork belly, sauerkraut, pickled radish, sticky sauce	
<b>Smoked salmon and fennel salad</b>	20
neighbourhood citrus, shaved fennel, house smoked salmon, nasturtium mayo [GF/DF]	
<b>Curry fried cauliflower</b>	18
coconut yoghurt, curry leaf, tamarind [V/GF/DF]	
<b>Horopito salted calamari</b>	18
buffalo curd, lemon & olive salsa, radicchio [GF]	

## LARGER PLATES

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<b>Hot and sour fish</b>	35
saag sauce, crispy wonton, turmeric paneer & potatoes, tamarind, coconut green beans*	
<b>Confit duck leg</b>	34
porcini braised beans, baked fennel, chorizo crumb	
<b>Sumac spiced lamb rack</b>	36
roasted buttercup, date labne, puffed grains, cavolo nero, harissa [GF]	
<b>Braised beef cheek</b>	32
fresh Piu Blu pappardelle, roasted onions, root leaf pesto	
<b>Grilled pork chop</b>	34
cauliflower puree, crispy brussels, chard, mustard cider jus [GF]	

[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.