

december

for the table

house baked sourdough, brown butter
gougères, parmesan custard, mortadella

starter

cheddar, onion & beetroot tart, sorrel, balsamic
raw fish, avocado, mandarin, daikon, charred shallot & ginger ponzu
slow cooked pork belly, paua, shitake, golden raisin & capers

main

market fish, tomato XO, chicken dashi, bok choy & aubergine
confit duck leg, chicken sausage, vanilla parsnip cream, cherries
lamb rump, smoked belly, carrot, white asparagus, broad beans

side

mesclun salad, pickled citrus peel, feta, pumpkin seed
shoestring fries, truffle oil & parmesan

dessert

flourless chocolate cake, px sherry cream, ranui blackberry sorbet
coconut crème caramel, blueberry glaze, fig leaf ice cream
lemon & chamomile cake, strawberry sorbet, goat milk yoghurt

we're supporting DineAid this christmas!

during november and december, please help us support new zealanders in need through DineAid - a charitable initiative that adds \$3 to your dining experience and donates it all to the auckland city mission food banks at this important time of year.

\$3 per table has been added to your bill in support. please inform us if you'd like this removed.

please inform us if you have any dietary restrictions or allergies.

we prepare our own wheat-free bread and most of our menu can be prepared gluten free, however we cannot guarantee the absence of gluten from our food.

wine by the glass		150ml	250ml	btl
NV	alpha domus 'cumulus' blanc de blancs, bridge pa	18		80
2019	margrain en rose methode traditionnelle, martinborough	22		110
2022	maxim wines, 'honour amongst thieves' chenin blanc, gisborne	14	26	60
2025	squawking magpie 'phoebe' pinot gris, gimblett gravels	14	26	66
2024	wairiki 'grace' white pinot, maraekakaho	16	28	74
2020	3sixty2 sauvignon blanc, marlborough	16	28	74
2022	beach house chardonnay, ohiti, gimblett gravels	14	26	64
2023	wairiki 'the matriarch' chardonnay, maraekakaho	18	30	86
2024	collaboration 'aurulent' chardonnay, havelock north & omahu	20	34	94
2024	zaria rose, bridge pa	14	26	64
2024	chateau garage 'lulu' rose, gimblett gravels	18	30	86
2016	lime rock 'kota' pinot noir, waipawa	16	28	70
2013	lime rock 'white knuckle hill' pinot noir, waipawa	24	42	122
2022	esk valley 'artisanal'	14	26	62
2024	herringbone syrah, bridge pa	16	28	82
2023	redmetal, merlot/cabernet franc, bridge pa	16	28	74
2021	beach house, cab malbec, gimblett gravels	16	28	74

non-alcoholic wine alternative

non3	toasted cinnamon & yuzu	18	30	90
non1	salted raspberry & chamomile (sparkling)	18	30	90

cocktails

nigori margarita	- espolon reposado tequila, nigori sake, cointreau, lime			20
elderflower drop	- vodka, st germain, cointreau, lemon			20
army navy	- humdinger citrus gin, lemon, orgeat, angostura bitters			20

beer & cider

heineken lager	tap			10
brave brewing 'tigermilk' ipa, hastings	330ml			14
brave brewing 'bottle rocket' xpa, hastings	330ml			14
parrot dog 'birdseye' hazy ipa, wellington	330ml			14
tuatara, hazy pale ale, wellington	330ml			14
emersons pilsner, dunedin	330ml			14
behemoth 'half way down' lager, auckland	330ml			14
panhead 'blacktop' stout, wellington	330ml			14
paynters 'the alchemist' apple cider, hastings	330ml			14
peckham's boysenberry cider, upper moutere	330ml			14
peckham's elderflower cider, upper moutere	330ml			14
urbanaut 'jaco' hazy pale ale, 2.5%, auckland	330ml			12
garage project 'fugazi' hoppy session ale, 2.2%, te aro	330ml			12
parrot dog 'watchdog' non-alc ipa, 0.5%, wellington	330ml			12
heineken zero	330ml			8

non-alcoholic

cranberry floss	- non-alcoholic plum wine, cranberry, apple & lemon			10
apple, orange, cranberry or tomato juice				6
coke, coke no sugar, lemonade, ginger ale, soda				6
fevertree indian tonic water, ginger beer				6