



WHEREVER HUMANS HAVE GONE
IN THE WORLD, THEY HAVE
CARRIED TWO THINGS WITH THEM:
LANGUAGE AND FIRE.

TO START

SHARE PLATES

WELLINGTON SOURDOUGH (GF BREAD AVAILABLE)
house-churned butter

WARMED OLIVES (GF)
confit garlic, preserved lemon

ENTRÉE

PEAR & GORGONZOLA SALAD (GF)
pear, apple, witlof, watercress, celery, golden raisin,
Gorgonzola, walnut

MARKET FISH CEVICHE (GF AVAILABLE)
tiger's milk, red capsicum, cucumber, red onion, orange, red chilli,
coriander, crispy shallot

AGNOLOTTI
goat cheese, tarragon, saffron butter, orange zest, pine nut

MAIN

SERVED WITH LEAF SALAD & ROAST POTATOES

CELERIAC STEAK (GF)
celeriac & apple purée, pecan gremolata, oyster mushroom,
rainbow chard, tarragon salt

LOCAL LINE CAUGHT FISH (GF)
parsnip & vanilla purée, marinated mussel, cavolo nero, chive oil

NEW ZEALAND PORK BELLY (GF)
feijoa & green pear chutney, burnt apple, cider jus,
watercress, leek oil

EYE FILLET (GF)
cooked medium rare, Café de Paris butter

DESSERT

APPLE TARTE TATIN
vanilla ice cream, apple caramel

SEASONAL SORBET (GF)

CHEESE OF THE DAY (GF AVAILABLE)
toasted bread, lavosh, fruit