



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

COMPRESSED WATERMELON SALAD (GF)

gem lettuce, Clevedon Buffalo feta, basil, pickled shallot,
pistachio, strawberry

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 & BABY POTATOES

FIRE GRILLED ZUCCHINI (GF AVAILABLE)

ajo blanco, gem lettuce, pepitas, mojo verde,
grape, mint

LOCAL LINE CAUGHT FISH (GF)

red pepper nage, marinated zucchini salad,
basil oil, kalamata tapenade

NEW ZEALAND PORK BELLY (GF)

fennel salad, apricot agrodolce, moscatel jus

EYE FILLET (GF)

cooked medium rare, Café de Paris butter

DESSERT

PEACH TARTE TATIN

caramelized white chocolate ice cream, caramel

SEASONAL SORBET (GF)

CHEESE OF THE DAY (GF AVAILABLE)

toasted bread, lavosh, fruit