## Oysters

*Seasonal market selection 7.0 ea 3 | 6 | 12*

**Natural**
wakame, lime, pickled green kohlrabi

**Beer-Battered**
watercress & wasabi mayo, lime

**Wood-Fired**
smoked kahawai nduja, grilled lemon

## Small Plates

**Kawakawa Loaf** 16.0
warm-baked, salted, whipped avocado oil butter (v)

**Crudo** 24.0
green grapes, labneh, fennel, sorrel, kawakawa oil (nga)

**Pāua Donuts (2)** 29.0
watercress & wasabi mayo, wakame, pickled fennel

**XO Beef Cheek Buns (2)** 20.0
fondue pretzel bun, kimchi, smoked garlic butter

**Whipped Smoked Roe** 18.0
smoked kahawai nduja, sorrel, sourdough rye wafers (ngo)

**Seaweed & White Pepper Squid** 24.0
umami mayo, lemon

**Tiger Prawn Club (2)** 22.0
crayfish bisque mascarpone, bacon crackling, celery

**Wood-Fired Tiger Prawns** 27.0
charred pineapple, coriander & lime mojo (nga)

## Skewers

*Mini skewers from the wood fired grill*

**Wagyu**
horseradish, mustard seed verde 15.0 (nga)

**Pork Belly**
Braeburn apple, & chilli glaze 12.0

**Chicken**
preserved lemon crème 12.0 (nga)

**Oyster Mushroom**
freeze-dried kimchi, coriander & lime mojo 15.0 (v, nga)

**Smoked Mozzarella**
guindilla peppers, macadamia tahini 13.0 (v, nga)

## Mains

**Pressed Eggplant** 26.0
smoked garlic miso, oyster mushrooms, labneh, black rice (v, ngo)

**Burrata Ravioli** 28.0
charred pepper, spring greens, preserved lemon (v)
***add*** nduja prawns +10

**Fish & Chips** 34.0
soda battered market fish, charred lemon mayo, pickle

**Wagyu Burger** 36.0
XO beef cheek, aged cheddar, fried tomato, potato bun, fries

**Market Fish** MP
charred carrot, preserved lemon crème, wakame (nga)

**Spring Green Salad** 22.0
charred greens, black rice, grape vinaigrette, nori crisps (v, nga)
***add*** *any skewer at menu price*

## From the Grill

**Chicken** 28.0
yuzu, pickled grapes, tarragon butter (nga)

**Pork Belly** 28.0
Braeburn apple & chilli glaze, charred fennel

**Squid & Octopus** 37.0
smoked kahawai nduja, green tomato, kawakawa (nga)

**Wagyu** 45.0
miso, rosemary, smoked garlic, mushroom ketchup (ngo)

**Wholetail** 47.0
pastrami spices, kohlrabi, fennel, green chilli sauce (nga)

**Butcher's Cut** MP
onion rings, watercress, horseradish verde, jus (ngo)

**T-Bone & Tartare** 135.0
grilled porterhouse, eye fillet tartare, kūmara crisps

## Full Sail

*Seafood platter to share* 240.0

Natural & Wood-Fired Oysters | Crudo | Tiger Prawn Club | Squid & Octopus Skewer | Seaweed & White Pepper Squid | Wood-Fired Tiger Prawns

## For The Table

**Fries** 15.0
agria fries, umami mayo (v)

**Cos** 15.0
grape vinaigrette, wakame crisps (vg, nga)

**Wilted Spring Greens** 17.0
whipped avocado oil butter (v, vgo, nga)

**Charcoal Kūmara** 17.0
burnt leek vinaigrette, watercress, rye crumb (vg, ngo)

**Green Tomato Carpaccio** 19.0
watermelon, labneh, mint, black pepper (v, vgo, nga)

**Crispy Confit Egg (1)** 12.0
whipped smoked roe, bacon crackling, chives

(v) vegetarian (vo) vegetarian optional (vg) vegan (vgo) vegan optional (nga) no gluten added (ngo) no gluten optional (df) dairy free (dfo) dairy free optional
We try our absolute best but our kitchen is not a gluten-free zone, so please chat to our team if you have any questions. +2% surcharge on credit card payments.

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