



## RAW BAR

**MARKET OYSTER – 5 EACH**  
Shallot vinegar & lemon  
{W}

**BROILED SALMON SASHIMI – 24**  
Smoked eggplant, Ponzu dressing  
{W}

**TREVALLY CEVICHE - 21**  
Avocado, radish, cucumber, pineapple,  
jalapeño, coriander & tortilla crisps  
{GL, W}

**BEEF CARPACCIO - 18**  
Pickled Béarnaise, wild rocket & pecorino  
{D}

## STARTERS

**SALT BAKED BEETROOT – 18**  
Goats cheese mousse, dehydrated grapes,  
sherry vinaigrette & lavosh  
{D, GL, V, W}

**CHARRED OCTOPUS – 21**  
Agria potato, smoked butter, Korean Chili,  
fennel, capers & black garlic aioli  
{D}

**GRILLED CUTTLEFISH – 24**  
Charred tomato chutney, parsley and garlic  
piccada & aioli sauce  
{D, GL}

**HARMONY PORK BELLY – 21**  
Kimchi, pickled apple, cabbage  
& cashew nuts  
{N}

## MAINS

**STEAMED LINE CAUGHT SNAPPER – 39**  
Flash fried greens, tom yum reduction, chili & coriander {W}

**CHAR GRILLED TUNA LOIN - 36**  
Warm nicoise, orange scented gremolata, dehydrated kalamata olives {W}

**ROAST DUCK PAPPARDELLE PASTA – 36**  
Pickled shiitake, crispy skin & manuka honey {D, GL}

**CRISPY SKIN CHICKEN - 38**  
Creamed cabbage, shiitake, pumpkin seed & dashi broth

**ROAST MERINO LAMB RUMP - 39**  
Den miso eggplant, sweet vine peppers, dukkah & olive vinaigrette {N}

**CONFIT PORK KNUCKLE - 36**  
Thai spices, baby pak choy, creamed mushroom, peanuts & spicy lemon dressing

**CHARRED ANGUS EYE FILLET - 40**  
Chard gratin, parmesan, shallots, buckwheat-lard beef jus {D}



## SIDES

### HEIRLOOM TOMATO SALAD - 12

Watermelon, cucumber, goat's feta & flax seeds {D, V, W}

### CHAR GRILLED COURGETTE – 9

Basil, pine seed & feta {D, N, V, W}

### STEAMED GREENS – 9

{V, W}

### POTATO DAUPHINOISE – 9

{D, V}

### FRENCH FRIES – 7

Aioli

## DESSERTS & CHEESE

### SEASONAL FRUIT SPECIAL – 16

{Ask for dietary requirements}

### FEIJOA MILLE FEUILLE – 16

Calvados custard & caramelized puff {D, GL}

### APPLE TARTE TATIN – 16

Vanilla ice cream & toasted almonds {D, GL, N}

### CHOCOLATE FONDANT – 16

Turkish delight, pistachio & coconut ice cream {D, GL, N}

### VANILLA CRÈME BRULÉE – 16

Raspberry sorbet {D, GL}

### CHEESE PLATE – 18

Selection of three cheeses, dehydrated grapes, quince paste {D, GL}

**PLEASE ADVISE THE TEAM OF ANY SPECIAL DIETARY REQUIREMENTS**