



DINNER MENU

SMALL PLATES

Market Oyster	Al Forno, pancetta, tomato, pecorino crust	9
	Natural, salmon caviar, lemon, citrus panzu	8
Soup of the day	With grilled sourdough	19
King Country Grass Fed Beef Carpaccio	Anchovies & Parmesan cream, arugula, parmigiano reggiano	29
Lahmacun	Turkish Bread, Lamb mince, sumac, cinammon onions, tahini	21
Panisse Fries	Queso Fundido, salsa criola, cilantro	18
King Prawns	Jumbo, oven baked, gribiche sauce, gourmet potato	28
Abrolhos Octopus	NZ squid, butter beans, nduja, tomato water, fennel, baquette	29
Hokkaido Scallops	Bisque Noir, salmon caviar, pancetta, vanilla risotto	29
Baked Eggplant	Vegan Mozzarella, parma tomato, basil	28
Le chou-fleur	Pan roasted cauliflower, confit beetroot, apricot dip	27

LARGE PLATES

NZ Veal Scaloppine	Alla Marsala, Portobello mushrooms, rosemary potatoes	43
Mojo Chicken	Cuban BBQ, garlic kale, creamy agria potato	40
Snapper Fillet	Chargrilled jumbo prawn, fennel ala grecque, etouffee	44
Lamb Rack	Pan roasted, kumara frico, goat cheese, duck fat tomato, broccolini, blueberry jus	47
Spanish Seafood Stew	Andalucian style, potato, sherry wine, yellow capsicum, baquette	48
Lamb Ragu Pappardelle	Baby spinach, oragano, pecorino cheese	45
Mushrooms Provencal	Herbs of Provence, shallots, lemon, capers, tomato, chardonnay	42
Aubergine Musakhan	Aquafaba, red cabbage, eggplant caviar, burned cauli, pine nuts	35





GRILL

PORK

Pork Chop Tagliata (Jamaican pork, slaw, pineapple salsa)	300g	47
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BEEF

Waikato Angus Eye Fillet (21 days dry aged)	180g	48
Waikato Angus Sirloin (21 days dry aged)	250g	45
Hereford Taranaki Scotch (14 days dry aged)	300g	57
Hereford King Country, Tomahawk (14 days dry aged) (served with sauteed potatoes, salad and 3 sauces of your choice)	800g	110
King Country Angus T-bone (21 days dry aged) (served with sauteed potatoes, salad and 3 sauces of your choice)	1 kg	125

FISH

King Fish Steak (Rocoto, Peruvian onion salsa)	250g	48
Yellow Belly Flounder (Lemon beurre blanc, capers and chives)	300g	48

SAUCES

Beef red wine jus	Mushroom & Chorizo ragu	Chimichurri
Bearnaise	Wholegrain mustard	
Creamy peppercorn & brandy	Horseradish	

SIDES

Roasted gourmet Potato	Rosemary, sea salt	18
Agria Potato Mash	jus	18
Sauteed Broccolini	Garlic, chili, lemon	18
Cucumber Salad	Daikon, red radish, chinkiang vinegar, chervil	18
Arugula & Parmesan	Red onions, tomato	18
Agria Fries		18

DESSERTS

Stracciatellamisu	Cookies & cream tiramisu	19
Apple Crumble	Rum and raisin ice cream	19
Chocolate Basque Cheesecake	70% Chocolate, vanilla ice cream	19
Affogato	Almond hazelnut frangelico ice cream, espresso	19
Cheese Platter	Assorted NZ and international cheese, fruit paste, crackers, dried fruits and nuts	27