



DINNER MENU

SMALL PLATES

Homemade Artisanal Loaf	Garlic confit fondue, evoo, marlborough sea salt	5
Kaipara Bay Oyster	Southern fried, buttermilk, bloody mary mayo, celery	9
Kaipara Bay Oyster (Natural)	Caviar, lemon, ponzu dressing	9
Soup of the day	With grilled sourdough	20
Wagyu A5 Sirloin Carpaccio	Cucumber, scallions, mustard ponzu	32
Purple Octopus Cassoulet	Tomato, garbanzo, pancetta, pork & fennel sausage	30
Japanese Pork Belly	Sake, soy sauce, wasabi slaw	27
King Prawns	Pale ale, saffron, garlic, chili, tomato	29
Field Mushrooms	Roasted, bean whip, persillade	27
Free Range Caprese Chicken	Prosciutto, buffalo mozzarella, tomatoes	28
Hokkaido Scallops	Yuzu, ciboulette, red caviar	29
Aubergine	Chermoula, fennel, baba ghanoush	27

LARGE PLATES

Snapper Fillet	Lacquered shitake mushroom, clams, bimi, veloutte, chilli oil	45
Gnocchi	Mushroom scallops, saffron velvet, parsley chlorophyll	42
Bouillabaisse	Provençal fish stew, rouille, crusty bread	48
Surf & Turf Au Poivre	Beef roll, king prawns, duxelles, agria skin	47
Lamb Rack	Kumara Frico, goat cheese, duck fat tomato, broccolini, blueberry jus	47
Free Range Pork Belly	Southeast asian style, sauteed vegetables, pork jus	44
Chicken Alfredo Pappardelle	Wild mushrooms, romano cheese, peas	42
Calabrian BBQ Half Chicken	Nduja-maple, corn rib, charred leeks	44

Our menu and kitchen contains multiple allergens and foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements. However due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance. Please inform our team if you have a food allergy or intolerance.





GRILL

Aged Pork Scotch (15 days dry aged) Pork farce, chicory, apple silk, onion petals	220g	48
Waikato Eye Fillet	180g	48
Japanese Strip Loin A5 Wagyu	150g	180
Ribeye	300g	60
Waikato Angus Sirloin	250g	47
Ribeye On the Bone served with sauteed potatoes, salad and 3 sauces of your choice	800g - 1.2kg	18 per 100g

FISH

Sword Fish Deconstructed caponata, salmoriglio, espelette pepper	250g	49
Tuna Potatoes, beans, egg, white anchovies, romesco	150g	45
Half Crayfish Vanilla bean, beurre noisette, burnt orange-kumara		65

SAUCES

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

SIDES

Brocollini	Chili, garlic, lemon	18
Roasted Gourmet Potatoes	Rosemary, salt flakes, evoo	18
Caesar Salad	Anchovies dressing, parmesan cheese, croutons	18
Creamed Agria	Truffle oil, NY pepper, parsley	18
Garden Salad	Tomatoes, red onions, cucumber	18
Triple fried potato fries	Aioli, ketchup, sea salt	18

DESSERT

Salted Caramel Affogato	With biscoff crumbs	19
Sticky Date Pudding	Coconut sauce, walnuts, vanilla ice cream	19
Biscoff Chocolate Cake	Kahlua sauce, whipped cream, cocoa nibs	19
Roasted Banana Cheesecake	Caramelised Banana, rum pecan coconut crumble, hokey pokey ice cream	27
Cheese Board	Two French cheeses, pickles, relish, crackers, Manuka honey, crostini	39