



STARTER

- Grilled Sourdough**, seaweed butter \$12V
Oysters, naam jim, crispy shallots MP
Den Miso Glazed Eggplant, mozzarella, sesame, spring onions \$18V

ENTRÉE

- Teriyaki Chicken Skewers 3 PC**, wasabi-mayo, shichimi, spring onions \$24
Grilled Australian Tiger Prawns, sambal dip, fried curry leaves, pickled shallots, fried garlic \$26
Tuna Ceviche, pickled ginger gel, cherry tomatoes, coconut cream, crispy shallots, sriracha oil \$25
Eye Fillet Carpaccio, horseradish cream, pickled mustard seeds, baby capers, manchego, croutons, watercress \$25
Massimo's Burrata, heirloom tomatoes, watermelon, kalamata olives, pickled red onions, basil, mint, sourdough crostini \$24V
Roasted Butternut Pumpkin Risotto, feta, almonds, crispy kale \$25V
Grilled Squid, sweet corn salsa, caramelised chilli, fried shallots, coriander \$26
Scallop Ravioli, miso beurre blanc, garlic crumble, chilli oil \$26

MAIN

- Salt Baked Potato Gnocchi**, mushroom cream, oyster & shiitake mushrooms, pine nuts, sage, pecorino \$37
Scampi Linguine, roasted tomatoes, fermented chilli, basil, picada \$41
Roasted Half Chicken, gochujang, sesame, pickled daikon, green chilli \$39
Market Fish of the Day, scampi bisque, mussels, prawns, burnt tomatoes, shaved fennel salad MP
Hawke's Bay Lamb Rump, harissa, cumin yoghurt, sweet mini peppers, olives, salsa verde, lamb jus \$44
Butcher's Premium Beef Cut, truffle-mayonnaise, shiitake mushrooms, roasted baby onions, garlic crumble, port jus MP
Whole Yellow Belly Flounder, a la plancha, confit lemon, capers, parsley, brown butter \$46
Slow Cooked Half Lamb Shoulder, caramelised onion, sicilian green olives, white anchovies, parsley \$65

SIDES

- Green Garden Salad**, radish, cucumber, cherry tomatoes, chardonnay vinaigrette \$14V
Grilled Broccolini, almonds, brown butter \$15V
Twice Cooked Hand Cut Fries, parmesan, truffle oil, aioli \$16
Sweet Corn Ribs, chipotle, feta, coriander, smoked paprika \$15