



Vegetarian À La Carte Menu

Shiitake broth, fragrant oil (each)	\$8
Edamame, black pepper, tart (each)	\$12
Horseradish sorbet, Thai flavours, coriander (each)	\$13
Parker house rolls, beurre noisette	\$18
Beetroot, soy jelly, nori, pickled ginger	\$28
Celeriac tagliatelle, artichoke, parmesan, truffle	\$29
Oyster mushroom, pickled mushrooms, beurre blanc	\$50
Kumara, liquorice, almond, apple	\$50
Shiitake, carrot, onion, mole, fenugreek	\$52
Broccolini, almonds, miso	\$20
Witloof, baby cos, nashi, chardonnay vinegar	\$20
Truffle fries	\$20
Selection of French cheeses (single/duo/trio)	\$19/\$29/\$39
Kiwifruit, tarragon, honeycomb (each)	\$12
Pineapple, Sichuan pepper, passionfruit, coconut	\$23
Banana, chocolate, caramel, hazelnuts, kataifi	\$23



À La Carte Menu

Chicken broth, fragrant oil (each)	\$8
Oyster sorbet, pork crackling, Thai flavours (each)	\$13
Chatham Island scampi tart (each)	\$18
Duck à l'orange croquette (each)	\$15
Parker house rolls, beurre noisette	\$18
Bigeye tuna, soy jelly, nori, pickled ginger	\$29
Celeriac tagliatelle, chicken crackling, truffle, parmesan	\$29
Beef tartare, potato shard, Café de Paris emulsion, fennel kimchi	\$32
Market fish, pickled & tempura mushrooms, beurre blanc	\$50
Confit duck leg, kumara purée, grilled cabbage, prune	\$49
Freedom Farms pork, liquorice, almond, apple	\$50
Hawke's Bay lamb rump, onion, carrot, mole, fenugreek	\$52
Broccolini, almonds, miso	\$20
Witloof, baby cos, nashi, chardonnay vinegar	\$20
Truffle fries	\$20
Selection of French cheeses (single/duo/trio)	\$19/\$29/\$39
Kiwifruit, tarragon, honeycomb (each)	\$12
Pineapple, Sichuan pepper, passionfruit, coconut	\$23
Banana, chocolate, caramel, hazelnuts, kataifi	\$23