Esther

SNACKS

Te Kouma oysters, beetroot mignonette	8ea
Devilled egg, free range egg, spiced mayonnaise, dill, pickles	6ea
Potato mille-feuille, lardo, Ortiz anchovy	9ea
Mixed olives	13
Baked saganaki, Greek Kefalograviera cheese, honey, chilli	33
Chorizo, Manchego croquetas (3)	25
Coastal lamb souvlaki, garlic toum (3)	29
Puff bread, taramasalata, lemon zest, extra virgin olive oil	24

SMALL

Baby cucumbers, dill oil, Mandy's horseradish, labneh	29
Village salad, barrel aged feta, sun-dried olives, tomato, cucumber	36
Curious Cropper heirloom tomato tart fin, Clevedon buffalo curd, black olives	38
Clevedon buffalo mozzarella, char-grilled nectarine, pistachio pesto	38
Line caught market fish crudo, cucumber, melon, mint	28
Char-grilled arrow squid, nduja, burnt lemon	28
Our Vitello Tonato, wagyu picanha, confit southern Bluefin tuna, hens' egg crispy capers	32
✳ Sean's steak tartare, freshly-ground grass-fed eye fillet *chef's pick*	41

PASTA

Ricotta gnocchi, orgy of mushrooms, chives, lemon	46
Linguine, Te Anau saffron, lemon, Parmigiano	36
Mafaldine, octopus ragu, nduja	46
Agnolotti Mahy Farms smoked ham hock, garden peas, dill, chervil	42

Esther's Famous Steak Frites

Savannah Park sirloin 300gr, café de Paris, duck fat frites 39

BIG

Cauliflower steak, pistachio, pomegranate	34
Kingfish, crayfish bouillabaisse, rouille, Mills Bay mussels	49
Yellowfin tuna steak au poivre, cognac, black pepper	49
Harmony Farms pork chop, El Navarrico white beans, ouzo, burnt bay	45
Savannah grass-fed eye fillet 200gr, peppercorn sauce, roasted garlic	60

COMMUNAL

Duck en croute, Cambridge duck breast, mushroom, spinach, flaky pastry, chicken jus	69
Waitoa whole roast spatchcock chicken, harissa, romesco, lemon	69
Coastal lamb shoulder, roasted garlic, anchovy, Moroccan olives	110
Aged grass-fed rib eye on the bone 600gr, roasted garlic, lemon, sea salt	89
Savannah grass-fed Fiorentina, roasted garlic, burnt lemon	19/100g
Lake Ohau Wagyu sirloin, roasted garlic, burnt lemon	24/100g

VEGETABLES

Petite green leaves, witlof, baby gem, hummus	18
Organic Asparagus En papillote, sauce gribiche	19
Cavalo nero, anchovies, chilli, lemon	19
Duck fat Agria potatoes, rosemary, garlic	19

Please advise staff of any allergies

All dishes are subject to seasonal availability and the whim of Sean