Feasting Menu

TO START

Puff bread, hummus, dukkha, extra virgin olive oil, bittersweet paprika

Baked saganaki, Greek Kefalograviera cheese, chilli, honey

Lamb souvlaki, garlic toum, lemon

Baby cucumbers, dill oil, Mandy's horseradish, labneh

Line caught Kingfish crudo, cucumber, melon, mint

Curious Croppers heirloom tomato tart fin, Clevedon buffalo curd, black olives

YOUR BIG STUFF

Fusilli Puttanesca, tomato, capers, olives, anchovy

Slow cooked lamb shoulder, roast garlic, anchovy, Moroccan olives

Waitoa whole roast spatchcock chicken, harissa, romesco, lemon

Petite green leaves, witlof, baby gem, chervil, hummus

Duck fat potatoes, garlic, rosemary

Please advise staff of any allergies

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TO FINISH

Chocolate bunet (crème caramel), Amaretti

Apple tarte, vanilla bean ice cream

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