

Pacific rock oysters, natural with rhubarb mignonette, kawa kawa	
Two	10
Half a dozen	28
House marinated Athena olives	11
Black Estate sourdough, cultured butter	10/16
add truffle butter	8
Poaka charcuterie plate	22
Pickled shellfish, salsa verde, sea spinach	14
Crudit�, chevre, vine ash	12
Narissa's Asparagus, broccoli, fried duck egg, bagna c�uda	22
Wild venison tartare, black garlic, oyster cream	22
Roasted cauliflower, Portuguese cabbage, burnt butter	32
Dried aged spear caught butterfish, spigarello, shiitake, bone broth	40
Sharing BBQ lamb, spiced carrot, Pinoli pine nuts, kawakawa	75
Braised local greens, citrus, bottarga	12
Roasted spuds, truffle butter	14
Leafy greens	10
Bitter chocolate pie, artichoke ice cream, walnuts	16
Strawberries, white chocolate, fennel, elderflower	16
1, 2, 3 Cheese	15/28/40