

— **to start** · *sharing style* —

OYSTERS Freshly shucked natural **Kaipara oysters** w̄ meyer lemon

SALMON Shaved **cold-smoked salmon**, New Zealand citrus, crème fraîche & chives

CHARCUTERIE Jambon de Bayonne, saucisson sec, rillettes, duck liver parfait w̄ condiments

CAMEMBERT brûléed Lindis Pass **camembert** with manuka honey & thyme w̄ warm bread

— **main** · *your choice of...* —

BEEF EYE FILLET 180g grilled Speckle Park **eye fillet**, courgette, caper & bone marrow jus, potato rosti

FISH Woodfired Chatham Island **blue cod** fillet, scampi bisque, pickled kohlrabi, wild fennel

RISOTTO Ora's Farm mushroom **risotto**, truffle espuma

served w̄ sides for the table

— **dessert** · *your choice of...* —

CHEESECAKE Vanilla **cheesecake mousse**, rhubarb, white chocolate & almond crumb

NOUGAT GLACÉ **Iced nougat** w̄ pistachio, almond & hazelnut, blood orange caviar & buckwheat tuile



A Kiwi bistro with a French soul

Commercial Bay
Auckland
New Zealand