# Esther

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| Kawhia oysters, natural, mignonette | 10ea |
| ✳ Puff bread, taramasalata, lemon zest, extra virgin olive oil *chef's pick* | 26 |
| Pork, fennel stuffed chicken wing, nduja butter | 14ea |
| Baked saganaki, Greek Kefalograviera cheese, honey, chilli | 34 |
| Chorizo, Manchego croquetas (3) | 26 |
| Blistered cucumber salad, Mandy's horseradish, Labneh, garlic, mint | 19 |
| Line-caught market fish crudo, cucumber, melon, mint | 38 |
| Village salad, barrel aged feta, sun-dried olives, tomato, cucumber | 39 |
| White Asparagus Barigoule, Greenfern Farms Matamata | 28 |
| ✳ Spiced organic ox tongue souvlaki skewer, garlic, lemon *chef's pick* | 26 |
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| Ricotta gnocchi, scorched garden peas, mint, mizithra | 39 |
| Lemon risotto, saffron, parmesan | 38 |
| Malfadine, Fiordland Octopus, ragu, caper, nduja | 38 |
| Cauliflower steak, pistachio, pomegranate | 36 |
| Snapper, line-caught Tutakaka, green sauce | 39 |
| Bird and Barrow chicken Cotoletta, garlic & Pernod butter | 49 |
| Savannah grass-fed eye fillet, peppercorn sauce, roasted garlic | 60 |
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| Coastal lamb shoulder, roasted garlic, anchovy, Moroccan olives | 115 |
| ✳ Wild caught crayfish Wairarapa, NZ Wakame seaweed butter *chef's pick* | 120 |
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| Speckle Park, 13 year old, 60 days lush pasture fed, 21 days aged | 22/100g |
| *Our daily selection of cuts is available on request, please ask your waiter* | |
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| Petite green leaves, Witlof, baby gem, hummus | 19 |
| Matamata asparagus, crumbed hen's egg, Hollandaise | 22 |
| Duck fat Agria potatoes, rosemary, garlic | 22 |

## *Pudding's*

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| Havelock north strawberries, crème pâtisserie, sablé, strawberry jelly | 24 |
| Dark chocolate pudding, pistachio gelato, Luxardo cherries | 24 |
| Pistachio white chocolate ice cream lollipop | 16 |
| Aged Comté, crackers, quince | 19/45gr |

Please advise staff of any allergies
*All dishes are subject to seasonal availability and the whim of Sean*