

Esther

Dinner

Te Matuku oysters, beetroot mignonette	8ea
* Puff bread, taramasalata, lemon zest, extra virgin olive oil <i>chef's pick</i>	26
Pork & fennel stuffed chicken wing, nduja butter	14ea
Baked saganaki, Greek kefalograviera cheese, honey, chilli	34
Chorizo, Manchego croquetas (3)	26
Coastal lamb souvlaki, garlic toum (3)	31
Char-grilled leeks, labneh, pistachio pesto	29
Line-caught market fish crudo, cucumber, melon, mint	38
Village salad, barrel-aged feta, sun-dried olives, tomato, cucumber	39
* Sean's steak tartare, freshly ground grass-fed eye fillet <i>chef's pick</i> add fries + 9	41
Ricotta gnocchi, scorched garden peas, mint, mizithra	39
Saffron risotto, mushrooms, chives	46
Cauliflower steak, pistachio, pomegranate	36
Char-grilled yellowbelly flounder, Café de Paris butter	39
Bird and Barrow chicken cotoletta, garlic & Pernod butter	49
Savannah grass-fed eye fillet 200 g, peppercorn sauce, roasted garlic	60
Coastal lamb shoulder, roasted garlic, anchovy, Moroccan olives	115
Petite green leaves, witlof, baby gem, hummus	19
Cavolo nero, anchovies, chilli, lemon	22
Duck fat Agria potatoes, rosemary, garlic	22
<h2>Desert</h2>	
Rhubarb ricotta tart, rose hibiscus ice cream	23
Dark chocolate pudding, pistachio gelato, Luxardo cherries	24
Aged Comté, crackers, quince (45 g)	19

Please advise staff of any allergies

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