

Feasting Menu

TO START

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

Baked saganaki, Greek kefalograviera cheese, honey,
chilli

Lamb souvlaki, garlic toum, lemon

Line-caught kingfish crudo, cucumber, melon, mint

Village salad, barrel-aged feta, sun-dried olives,
tomato, cucumber

Char-grilled leeks, labneh, pistachio pesto

YOUR BIG STUFF

Fusilli puttanesca, tomato, capers, olives, anchovy

Slow-cooked lamb shoulder, roasted 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

TO FINISH

Rhubarb ricotta tart, rose hibiscus ice cream

Dark chocolate pudding, pistachio gelato, Luxardo
cherries



Please advise staff on any allergies