

Esther

Lunch

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| 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 |

Esther's Famous Steak Fites

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| Savannah Park sirloin 300 gr, café de Paris, duck fat frites | 41 |
| Ricotta gnocchi, scorched garden peas, mint, mizithra | 39 |
| Saffron risotto, orgy of 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 |

Desert

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| 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