Quick Fire Lunch

$39

TO START
choice of

Golden bay littleneck cockles, bouillabaisse, kumara sourdough

Blistered cucumber salad, Mandy's horseradish, Labneh, garlic, mint

Duck liver, burnt butter, crispy sage, bruschetta

MAIN
choice of

Blistered peas, ricotta Gnocchi, salted Myzithra, mint
2023 Santa Margherita Pinot Grigio 14

Snapper, line-caught Tutakaka, green sauce
2024 Pasqua Desire Lush Zine Chardonnay Fiano 14

Char-grilled Waitoa half chicken, harissa, burnt lemon
2021 Pasqua Bl Morago Appassite 14

Or?

Esther's Famous Steak Frites

✳Savannah Park sirloin 300gr, café de Paris, duck fat frites *+20 chef's pick*

SIDES
Baby gem, chardonnay dressing, chives, pangrattato +15
Matamata asparagus, crumbed hen's egg, Hollandaise +15
Duck fat fries +15

PUDDING
Crème Brulee *+12pp* Burnt at the table
Pistachio ice cream white chocolate lollipop *+12pp*

HOUSE MADE SHRUBS
Crafted in collaboration with our kitchen, these non-alcoholic pours transform seasonal produce, herbs and botanicals into vibrant, refreshing drinks with layered complexity.

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