



WHEREVER HUMANS HAVE GONE  
IN THE WORLD, THEY HAVE  
CARRIED TWO THINGS WITH THEM:  
LANGUAGE AND FIRE.

## TO START

### SHARE PLATES

#### WELLINGTON SOURDOUGH (GF BREAD AVAILABLE)

house-churned butter

#### WARMED OLIVES (GF)

confit garlic, preserved lemon

## ENTRÉE

#### ROCKMELON SALAD (GF)

cucumber, Clevedon Buffalo feta, cranberry, mint,  
pistachio dukkah, orange & sumac dressing

#### MARKET FISH CEVICHE (GF AVAILABLE)

tiger's milk, red capsicum, cucumber, red onion, orange, red chilli,  
coriander, crispy shallot

#### CAESAR SALAD (GF AVAILABLE)

gem lettuce, soft boiled egg, bacon, anchovy,  
Caesar dressing. croutons

#### AGNOLOTTI

goat cheese, tarragon, saffron butter, orange zest, pine nut

## MAIN

SERVED WITH LEAF SALAD & BABY POTATOES

#### FIRE GRILLED CAULIFLOWER (GF)

almond purée, caper, currant, chilli

#### LOCAL LINE CAUGHT FISH (GF)

leek soubise, spring pea salsa, pickled fennel

#### NEW ZEALAND PORK BELLY (GF)

compressed apple, salted caramel sauce, freeze-dried raspberry

#### EYE FILLET (GF)

cooked medium rare, Café de Paris butter

## DESSERT

#### APPLE TARTE TATIN

vanilla ice cream

#### SEASONAL SORBET

#### CHEESE OF THE DAY (GF AVAILABLE)

toasted bread, lavosh, fruit