Starter

Starter		$M \wedge T \wedge K \wedge N$	Good		Main
Charcoal Grilled Spring lamb Chops	500				Hangi
NZ Oyster	600	New Zealand Lamb & Wine			Thorage
Liver Paste	500	Charcoal Gri	ll	į.	NZ Beef & Mushroom Cheese
Chickpea Hummus	500	at a second Cittled Service a Laurha Back			500 Braised Lamb Shoulder in R
Pickles	500	Charcoal Grilled Spring lamb Rack	200g 300g	3500 4500	Storoyou Levely Sy
Olive	500		400g	5000	Hogget Leg Wellington
Chiko Roll	500	Charcoal Grilled Hogget Leg	200g 300g 400g	3500 4500 5500	Stewed Lamb Shank
Entrée		Charcoal Grilled Hogget Shoulder	200g 300g 400g	3500 4500 5500	Hogget Couscous
NZ King Salmon Confit, Macadamia Nuts	1900	Charcoal Grilled Ocean Beef Sirloin	200g	3800	Stewed Hogget Shoulder
Today's Fresh Fish Ceviche, Avocado, Caviar	2200		300g 400g	4800 5800	
"Providence Style" Fish & Chips	1800	Salad			
Pate de Campagne	1300	Salad			For customers with food allergies. We will respond to our customers' requests cook various ingredients in a common kitche Since one allergic item occurs in the same ki properly deal with unintended mixing and a We apologize for any inconvenience, but yo the final decision.
Arrosticini	1200	Contract farmers Garden Salad		1700	
Lamb Milanese	1600	Caesar Salad		1800	
Lamb Boiled Dumplings Sichuan pepper Chili Sauce, Granola	1400	Burrata Cheese & Fruit Caprese	2200	Thank you for your understanding and coop	
Lamb Fried Dumplings with Crispy Wing	1400	DWING Cheese of LING Corpuss		2200	
		We charge 5% service fee at dinner	- time	4	(3)337

Main

4800 se Pie 3700 Red Wine 4200 3800 4000 2800 3600 sts as much as possible, but we chen facility. e kitchen, it is not possible to d adhesion. you are responsible for making operation.