

ALL INDIVIDUAL SEASONAL PLATES ARE PORTIONED  
BETWEEN ENTRÉE AND  
MAIN SIZES

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Two plates 50

Three plates 70

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## SEA

28

Seared yellow fin tuna, tempura vegetables, miso mayo, wasabi pea dust, daikon, shiso

Paua, truffled feta, samphire, shiitake, bacon foam, black olive crumb, artichoke

Roast snapper, lemon thyme crust, taramosalata, tomato vinaigrette, pearla crush

West coast whitebait, green beans, bacon & shallot, fennel & parsley, tomato

Chatham Island crayfish, truffle potato, avocado, asparagus

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## FARM

28

Aged beef tenderloin w/ black garlic mash, carrot pickle, shiitake,  
asparagus, edamame salad, umami butter

Provenance lamb rack, barley, eggplant, field mushroom, piquillo pepper,  
goat's cheese & fig vincotto

Duck breast twice cooked, parsnip puree, red wine pear, watercress,  
wild thyme honey roasted walnuts

Venison loin, smoked celeriac puree, pickled plum, red veined sorrel, jus

Jamón serrano, grilled peach, bocconcini, rocket, mint, basil, smoked almonds, lemon dressing

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## VEGETARIAN

28

Murtabak, w/ lentil dahl, chickpea salad, yogurt

Green pea risotto, almonds, red leicester, pomme-granite, rocket, pecorino

Mushroom a la Grecque, barley, eggplant, beetroot, beans, smoked almonds, fresh goat's  
cheese, fig vincotto

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CHEF DE CUISINE

PAUL LIMACHER

## BREADS, SOUPS & OYSTERS

Sourdough roll 4

Crusty hot baked loaf w/ Lewis Road smoked butter 12

Chameleon Soup 15

Aromatic fresh fish broth, roast vermicelli, edamame, enoki mushroom, lime 20

Six oysters, freshly shucked, natural w/ chardonnay vinegar mignonette,  
ponzu cucumber granita 27

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## SIDE PLATES

11

Asparagus, truffled feta, spiced almonds, black olive crumb

Organic salad leaves, avocado, cherry tomatoes & raspberry vinaigrette

Fennel, whitlof, pickled grape, red onion, parsley, dill, mint, almond

Shoestring fries w/ truffle, parmesan & black garlic aioli

