

octopus & mole

eel on toast

bread

oyster butty

Amisfield Pinot Gris 2019

blue abalone, liver, garlic

Amisfield Chenin Blanc 2017

pumpkin, seed & oil

Amisfield Pinot Noir 2017

southland beef, artichoke, truffle

Amisfield Pinot Noir 2016

blue monkey

the kūmara

Amisfield Noble Sauvignon Blanc 2016

acorn and native chocolate

food 150 | 65 wine

**"This evening you will see dishes that represent a small group of fisherman, hunters, gatherers and farmers we choose to work with. We choose these partners in our menu for the quality they offer as well as their commitment to sustainability and ethical farming practices. We only use New Zealand ingredients and where we can they are sourced within a range of 400km from the restaurant" - Vaughan Mabee - Chef**