

REBE BME E

LOCAL
SEASONAL
SIMPLE

Potato foccacia, rosemary (V)	\$10
Whipped brown butter (V, GF)	\$5
Wild garlic butter, pink peppercorn (V, GF)	\$6
Chicken liver parfait, beetroot (GF)	\$23
House olives, gin martini dip (V, GF)	\$12
Pear parcels, house honey, goats cheese, hazelnuts (V, GF)	\$10
Scampi toast, pineapple hot sauce, coriander (DF)	\$24
Asparagus flatbread, stracciatella cheese, parmesan (V)	\$28
Barbecued octopus, vadouvan butter, curry leaves, potato (GF)	\$30
Potato terrine, charcoal mushroom puree, lemon butter sauce, potato chips (V, GF)	\$26
Fried doughnuts, fennel salami, pecorino	\$24
Tartare of beef, horseradish, capers, yolk, sour cream & onion chips (GF)	\$26
Lamb belly, burnt eggplant yoghurt, chard, peas, herb oil (GF)	\$30
Tea cured salmon, dill, garden vegetables, treacle yoghurt, caviar, Guinness bread	\$32
Asparagus, courgettes, parsley, quark, fried capers, preserved lemon, chili (V, GF, VEO)	\$26
Parisienne gnocchi, spring vegetables, pinenuts, basil, pecorino (V)	\$40
Pork scotch, fried hens egg, shishito peppers, chili & maple butter (GF)	\$45
Matangi beef, jus, café de paris butter (GF)	\$MP
Shoulder of lamb, burnt honey glaze, labne, garden peas, tamari	\$45
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Fries, garlic, parsley (V, GF, DF)	\$14
House tomato & apple ketchup	\$4
Aioli	\$3
Seasonal vegetables	\$MP
Baby gem lettuce, ranch dressing, dill, pumpkin seeds (V, GF)	\$20

(MP) Market Price
(V) Vegetarian
(VE) Vegan
(GF) Gluten free
(DF) Dairy free
(O) Option available