

NAPIER

SPRING

APERITIVO MENU

3PM – 6PM
on the table to share

\$35 PER GUEST

BAR

house made foccacia
smoked almonds
mt zero mixed olives
pickled vegetables
olasagasti anchovies

CHARCUTERIE

donati's prosciutto
james's fennel salami
salt kitchen wagyu bresaola

CHEESE

holy goat 'nectar'
prom country venus blue
berrys creek minikin

CHEF MENU

12PM – 3PM & 6PM – 9PM
on the table to share

\$75 PER GUEST

PLATE

asparagus, yeast, sunflower,
lemon balm
raw fish, green apple, tarragon
fromage blanc, broad beans,
radish, grissini
poached clams, peas, grapefruit,
house made bottarga
smoked ox tongue, plum,
mountain pepper

MAIN

plat du jour

WITH

dutch cream potatoes, shallot,
crème fraiche

SWEET

yoghurt semifreddo,
candied fennel

Considering our dedication to sourcing seasonal ingredients of the highest quality from small producers, ethical farmers & sustainable fisherman; dishes may change without notice due to availability. Weekends attract a \$2.50 surcharge per guest, seated at tables.

November 2020

QUARTER