



## **TO SHARE**

**Smoked olives & roasted spicy cashews (V, DF, NG) 10**

**Warm sourdough & house made olive butter 10**

**Fish goujon, tartare sauce (DF) 19**

**Crispy buttermilk chicken, gochujang chilli sauce, honey & thyme 19**

**Prosciutto, Toulouse sausage, duck & chicken liver parfait, french cheese, gherkins, pickled onions, grapes, chutney & breads • 44**

**Te Matuku oysters, market fish ceviche, house smoked fish rillettes, cured salmon gravlax, gurnard fish goujon, tartare sauce, sourdough breads & butter • 59**

## **ENTRÉES**

**Te Matuku oysters (Waiheke Island), shallots mignonette (DF, NG) half/Doz 32/60**

**Soup of the day & bread, ask your waiter 21**

**House smoked trevally rillettes, capers, pickles, toasted sourdough (DF) • 22**

**Market fish ceviche, lemongrass, gochujang chilli, pickled onions & shitake (DF) • 24**

**Duck & chicken liver parfait, toasted baguette, baby gherkins, onion relish 25**

## **MAINS**

**Ambler caesar salad, baby cos, tomato, maple kumara, soft boiled egg & croutons 25  
add halloumi or prosciutto 29**

**Organic quinoa bowl, fennel, maple kumara, sprouts, lemon & thyme vinaigrette (V, DF, NG) 24  
add grilled chicken or house cured salmon 28**

**Pan fried gnocchi, kale pesto, butternut, almonds, coconut labneh, macadamia (V, NG) 29**

**Wagyu beef burger, Raclette cheese, tomato, relish, cos, fries & salad 29**

**Fish & chips, petite salade, tartare sauce (DF) 28**

**Plat du jour - Chef's special 36**

**Market catch of the day (ask your wait staff) 37**

**Hand picked bavette steak, potato gratin, wild mushroom sauce (NG) • 39**

## **SIDES**

**Fries, truffle oil, grated pecorino, parsley (V, NG) • 12**

**Polenta chips & crème fraîche (NG) 15**

**Burnt broccoli, persillade, roasted almonds, pea purée (V, NG) 14**

**Garden salad, house pickles, chardonnay vinaigrette (V, DF, NG) 12**

**Potato gratin, wild mushroom sauce, pecorino romano (NG) 14**