



SHARED FEAST MENU

2 mains + 3 sides + 1 dessert \$110

3 mains + 3 sides + 1 dessert \$130

Includes bread and cultured butter

Mains

Miso glazed eggplant with chives and black sesame **v,df**

Ora king NZ salmon with yuzu dressing snow pea tendrils **gf,df**

Southern calamari, salt and pepper style with aioli **df**

Butterflied king prawns, tom yum butter, kaffir lime and
lemongrass **gf,df**

Barbecued bannockburn chicken with yuzu kosho and daikon
pickles **df**

Rolled bangalow pork belly with lemongrass, turmeric and yellow
curry **gf,df**

Slow cooked magra lamb shoulder with black vinegar glaze,
scallions and five spice **df**

Rangers valley rump cap, green garlic butter and shoyu jus **df**



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Sides

Chopped salad of spinach, walnuts, red onion and bacon, confit garlic-
mustard shoyu dressing, **df**

Crisp cos leaves with Japanese ceasar dressing **gf**

Peppery green salad of watercress, coriander, shallots and rocket with
sesame ponzu

Charred brocollini with garlic, chilli and lime butter **gf**

Heirloom tomatoes with shiso, tamari and whipped sesame

Claypot cooked koshikari rice with shiso, chives and black pepper **gf,df,v**

Roast sebago potatoes with shiitake umami salt **gf,v**



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Dessert

Pandan pavs with passionfruit and kiwi **gf**

Yuzu curd meringue tarts

Kinako churros with miso caramel

Coconut tapioca pudding with lychee and mango

Thai milk tea burnt cheesecake

Sesame Panna cotta, okinawan black rock sugar caramel **gf**