



to nibble

Pani puri, potato, chickpea, mint	3ea
Celeriac tart, yogurt, paneer, onion seeds	3ea
Potato and paneer kulcha	12
Spicy lamb kulcha, coriander chutney	12
Te Matuku oyster pakora	6ea



to start

Roasted carrot, brown butter, macadamia, watercress	17
Stir-fry of eggplant, green beans, goats cheese	18
Pumpkin, smoked yoghurt, tamarind, poppy seeds	18

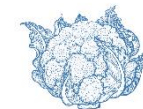
Prawns, cashews, coconut, lime	28
Tandoori fish, walnut, sorrel, black sesame	21
Tuna, ginger, Vietnamese mint, cucumber	26
Goan lamb chops, leek, parsnip	24
Seekh kabab, south Indian spices	20
Clams, madras style sauce, curry leaf oil	18



to follow

Smoked paneer, spinach, parmesan	32
Mushroom, green chilli cream, black garlic	30
Stir-fry potato & cauliflower, ginger, cardamom	30

Rajasthani beef short rib, cashew, daikon	36
Soft shell crab, vindaloo, apple	35
Snapper, kokam, mustard, coconut	36
Tandoori chicken, fenugreek, curry leaves	34
Caramelised duck, chettinad sauce, onions	38



sides

Garlic Naan	6
Cucumber and fennel salad	8
Cauliflower bhaji	10
Broccolini, spiced butter, almonds	10

to finish

Chocolate, raspberry, honeycomb	18
Lychee, citrus, yoghurt	18
Pineapple, cashew, coriander	18
NZ cheese selection	22

