



## 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



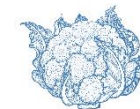
## to start

Roasted carrot, brown butter, macadamia, watercress	17
Stir-fry of eggplant, green beans, goats cheese	18
Pumpkin, smoked yoghurt, tamarind, poppy seeds	18
***	
Scampi, scallop, sesame, daikon	28
Tandoori fish, walnut, sorrel	21
Tuna, ginger, cucumber, yuzu	26
Lamb chops, dry korma, parsnip	24
Seekh kabab, south Indian spices	20
Clams, madras style sauce, curry leaf oil	18



## to follow

Smoked paneer, spinach, turmeric	32
Kumara, mushroom, Goanstyle sauce	30
Stir-fry potato & cauliflower, ginger, cardamom	28
***	
Beef short rib, kumara, cardamom, cashew	36
Spicy free-range pork, vindaloo, apple	35
Snapper, kokam, mustard, coconut	36
Tandoori chicken, fenugreek, lemon	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, banana, pistachio	18
Lychee, citrus, yoghurt	18
Pineapple, cashew, coriander	18
NZ cheese selection	22

