



Bites

Pani puri, potato, chickpea, mint	3ea
Celeriac cigar,tamarind,sumac	5ea
Wagyu Beef laal maas croquette	5ea
Spicy lamb kulcha, mustard, coconut	14
Smoked potato & paneer kulcha, coriander chutney	14
Te Matuku oyster pakora	6ea

Small Dishes

Roasted carrot, vindaloo cream, macadamia masala, coconut	22
Eggplant, kasundi, chickpea, curry leaf	22
Spiced Butternut, red chilli chutney, kimchi, burnt onion	20
Crayfish & prawns, fenugreek, bhut jolokia	50
Bhuna chicken, black pepper, chur chur	26
Kohlapuri beef short rib, morel, shitake	28
Goan lamb chops, laal maas cream, gunpowder	27
Scampi, cured trevally, charcoal emulsion, leek	27
Fish tikka, cashew cream, lemon shards, onions	27
Scallop, prawn pickle, culture cream, chilli coriander sorbet	28
Cloudy bay clams, goan xo, coriander, sorrel, turnips	24

To Share

Fried Chickpea, Kerala sauce, lentil crisp, cavolo nero	35
Smoked Mushrooms, green chilli cream, burrata, truffle oil	34
Roasted cauliflower, cardamom paneer, almond korma, watercress	33
Our signature lamb kebab	36
Slow cooked pork belly, sorpotel, cabbage	38
Snapper, mustard seeds, kokum sauce	39
Caramelised duck, chettinad sauce, onion, ginger	38

Sides

Garlic Naan	7
Spiced cucumber salad	10
Vege bhaji, curry leaf	10
Seasonal greens, sesame, peanuts	12

Sweet

Tropical ice cream, passion fruit, chilli, tamarind	21
Chocolate, salted caramel, cherry, honeycomb	21
Saffron srikhand, mandarin, lychee	21
NZ cheese selection	28