

REBE ME E

LOCAL
SEASONAL
SIMPLE

Kumara focaccia, rosemary (V)	\$10
Miso butter (V)	\$7
House-made butter, sea salt (V)	\$8
Bone marrow butter	\$9

SMALL PLATES

Pear parcels, house honey, goats cheese, hazelnuts (GF, V)	\$14
House olives (GF, VE)	\$14
Gougeres, parmesan curd, comte cheese (V)	\$24
Wood-fired leeks, sauce gribiche, onion ash (V, GF)	\$26
Chicken liver parfait, spiced butter, quince jelly, sourdough	\$27
Fried chicken, fermented koji hot sauce, sour cream & chive seasoning	\$32
Burrata, fig, pinot noir caramel, cider jelly, roquette (V)	\$34
Salmon mi cuit, cucumber, split beurre blanc, chive (GF)	\$38
Lamb chops, lamb fat crumble, mustard & chicken sauce	\$39
Tuna crudo, Cara Cara orange, crème fraiche, mandarin olive oil, fennel pollen (GF)	\$MP

LARGE PLATES

"Lasagne" of wild mushroom, truffle cream, spinach (V)	\$45
Chicken supreme, sriracha butter sauce, leeks, chard	\$47
Shoulder of lamb, burnt honey glaze, labne, garden peas, tamari (GF)	\$49
Speckled Park "Steak Diane", mushrooms, cognac, watercress (GF)	\$MP
Market fish, nam jim, herb salad (GF, DF)	\$MP

Fries, garlic, parsley (DF, GF, V)	\$14
House tomato and apple ketchup	\$4
Aioli	\$4
Autumnal leaves, sherry vinaigrette (VE, GF)	\$15
Seasonal vegetables	\$MP

(DF) Dairy free
(GF) Gluten free
(MP) Market Price
(V) Vegetarian
(VE) Vegan
(VO) Vegan option