



Group Menu

//////////



Native rock oyster, cucumber, chamomile, gin pickle

—
Tongue 'n' cheek croquettes, piccalilli

—
Social 'dog', pork and fennel sausage, green apple,
black pudding, cheddar, mustard

—
Vanilla burrata, kumato, yellow peach, raspberry emulsion, pangrattato

—
Sprouting broccolini, egg yolk jam, smoked breadcrumb, katsuobushi

—
Tataki Hiramasa kingfish, dill, vermouth dressing, kale togarashi

—
Pasture fed beef tartar, beetroot jam, oyster emulsion,
horseradish, wasabi leaf

—
Hapuka, spiced lentils, sweet corn, spring onion

—
Rump of lamb, smoked bacon, garden peas, white onion

—
Wagyu tri tip, cavolo nero, nori butter, beef dashi

—
Yoghurt mousse, lemon curd, malt meringue, basil

—
Chocolate and peanut bar, caramel and banana ice cream

—
Roast apricot compote, fresh green apple, almond crumb

//////////