

\$68 pp Set Menu



for the table

Our Sweet Potato Bread

Toasted Coconut Butter

Spiced Sunflower Seeds

Chilli, toasted coconut

Huli Huli Chicken Thigh Yakatori

green onions, purple kumara crisp

Pot Sticker Dumplings

shiitake, chive, fermented shiitake crisps, black vinegar

Soft Shell Crab Sliders

green papaya salad, sriracha mayo

Choice of:

Taro Leaf Wrapped Chicken Breast

roasted seaweed, fresh + fermented mushrooms

Awhi Farms Ribeye Steak

eggplant, singed greens, Koko cabernet sauvignon gastrique

Line Caught Market Fish

braised octopus, cabbage, jackfruit, local herbs

Shiitake Mushroom Sapsui

noodles, grilled eggplant, soy, local mushrooms

mains served with shoestring fries, house ketchup + rainbow slaw, miso mayo

Coconut Parfait

pineapple, coconut sorbet

Chocolate Custard

Koko Samoa, mango sorbet