

MOOSEHEAD DINNER

marinated olives | 6

crunchy feta, honey, sesame | 10

bacon-wrapped chargrill dates, aioli, pine nuts | 10

hummus, chickpeas, pita bread | 12

taramasalata, salted cod roe, lemon, pita bread | 12

meze board, olives, crunchy feta, hummus, taramasalata, pita | 26

pita bread, olive oil, balsamic | 4

fried potatoes, sour cream, mustard seeds | 10

roast cauliflower, garlic miso, leek confit, furikake | 15

Greek salad, tomatoes, cucumber, feta, capers | 16

burrata, pineapple salsa, bacon | 21

hamachi collar, daikon, burnt lemon | 22

barrumndi, confit tomatoes | 26

grilled octopus, paprika butter, sweet pepper relish, potato crisps | 35

ricotta ravioli, spinach, shimeji, tomato water, confit tomatoes | 25

Iberico secreto, spiced carrot puree, golden raisins | 26

roast chicken, maitaki mushroom, spinach, gremolata | half 20

NZ striploin 200g, caramelized cauliflower, shiitake relish, lotus roots | 46

pistachio cake, yuzu crème, honey | 10

vanilla custard, crumble, seasonal fruits | 10

tart of the day | 10