

THE BUTCHER BAKER

DINNER

our dinner menu is served from 5pm-9pm thur - sat

marinated olives	10
sourdough, brown whipped butter, hauraki sea salt - 1pc	4.5
chicken liver parfait tartlet, crispy chicken skin, pedro ximenez - 1pc	12
sourdough crumpet, cured salmon, crème fraiche - 1pc	12
charcuterie	18
heirloom tomatoes, strawberries, mandarin oil, furikake	24
nduja mussels, chilli guajillo, toum, fine herb	26
beef tartare, shiitake, lotus root, horseradish vinaigrette	28
wood fire cauliflower, macadamia, koji, curry leaf	27
seafood agnolotti, crayfish bisque, goat curd, cashew	40
risotto, peas, spring onion, savoury yeast, pecorino	38
grilled pork chop, smoked tomato, harissa, skordalia	40
woodfire organic chicken, saffron, hazelnut, sunflower - half / whole	49 / 69
whole wood fire line caught fish	m/p
dry aged nz beef	m/p
wood-fire potatoes, café de paris butter	17
charred asparagus, meyer lemon, beurre blanc, chervil	19
leaf salad, candied walnuts, pomegranate vinaigrette	18
cassava fries, aioli	17

please inform staff of allergies