

ROTHKO

Chefs seasonal tasting menu \$65pp - with optional wine match \$100

Small

Leigh fish tartare, local tomato, 12-week garam, soft curd	21
House-cured venison bresaola, coffee, Frangelico crème, pickled mustard seed	22
Fig, buffalo curd, witloof, local honeycomb, oat	22
Beetroot, macadamia, house ricotta, our lemon	21

Large

Roast Leigh day-boat fish, broccolini, parmesan, prawn	35
Flaxbourne Pure lamb rump, caramelised cauliflower, last year's umeboshi miso	35
Fresh handmade gnocchi, mushroom, brasicca, 10-year aged cheddar	31
Flaxbourne Pure lamb shoulder, eastern spice, prune (to share)	69
Dry-aged beef tomahawk, green peppercorn & anchovy butter (to share)	65

Vege

Apache gourmet potatoes, our fermented garlic, blue cheese	10
Simple leaf salad, Sculptureum citrus, Matakana olive oil, NZ parmesan	10
Next door's beans, garlic, olive	12
Mushroom 'mille-feuille', roasted garlic, crisp pastry, roasted hazelnut	15
Brussel sprout, rye, bacon emulsion	12
Cucumber, black vinegar, chilli	12

All produce used is New Zealand produced & sustainably and ethically raised or caught.