



ROTHKO

TO START

Wholemeal bread, whipped butter	\$5
Seasonal Oysters	
Natural	\$6 each
Rosé battered	\$7 each

ENTRÉE

Torn mozzarella, kumara, hazelnut, orange bitters	\$23
Salmon carpaccio, wasabi buttermilk, daikon	\$24
Beef tartare, potato crisp, egg yolk	\$25

MAINS

Rosé battered fish, hand cut chips, gribiche	\$29
Market fish, saffron lentils, goat cheese croquette	MP
Scampi Mac 'n Cheese	\$43
Duck tortellini, butternut, grape beurre noisette	\$32
Half chicken, tomato coconut kasundi, crisp paneer	\$36
Lamb rump, wild mushroom, fregola, lamb fat emulsion	\$40

GRILL

All items seasoned with our in house smoked rosemary salt and grilled to your liking, served with our Sculptureum Rodin jus and accompanied by your choice of side and house made butter

200gm Sirloin	\$36
300gm Pure South scotch fillet, marble score 4+	\$57
250gm Handpicked Eye fillet	\$65

BUTTERS

Café de Paris / Horopito & Kawakawa / Bernaise

SIDES

Kauri creek salad leaves, preserved lemon vinaigrette	\$13
Brussel sprouts, white BBQ sauce, bacon crumb	\$12
Fries	\$9

Our dishes may contain allergens that are not noted on the menu, please advise your waiter of any allergies or dietary requirements