



## M A I N S

### WAGYU "BISTEK" BAVETTE 33

Grilled Wagyu bavette / caramelised soy shallots and crispy onion / kumara puree / salsa verde

### PORK BELLY "LECHON 27 *df*

Free range crispy pork belly / sweet and sour Shiitake cucumber / caramelised artichoke and paté sauce

### BEEF CHEEK "CALDERETA" 27 *df*

10-hr braised beef cheek / red pepper Caldereta sauce / braised lettuce / mushroom / garden peas

### DUCK LEG HUMBA 30 *df, gf*

Confit Cambridge duck / mustard leaf / tamarillo and beetroot glaze / grilled daikon

### "BINALOT" 26 *df, gf, vg, v*

Banana leaf papillote of seasonal vegetables of the day / green herb sauce / fresh mushrooms

### FISH OF THE DAY 30 *df, gf*

Fish of the day in muscuvado and spicy fermented black bean glaze / leek / Vietnamese mint

### "ADOBONG PUGITA NEGRA" PASTA 29

Hand-made black pasta / cherry tomatoes / "adobo" octopus / herbs

### CRISPY "PATA" NZ PORK HOCK 30 *df, gf*

Free range crispy "pata" pork hock / chili calamansi dip / cabbage salad

### ROAST CHICKEN "SINIGANG" 31 *df, gf*

Free range half chicken / tamarind spice rub / watercress / tomato salsa

### "KAMOTE" GNOCCHI 26 *vg*

Kumara ricotta gnocchi / eggplant / pumpkin / banana hearts (*Optional: \$30 with prawns*)

## S I D E S

### NANAM RICE 2.5

Pandan / cooked jasmine rice

### PAPAYA SALAD 8

pickled papaya / crispy chickpeas / lemongrass chili dressing

### BROCCOLI SALAD 8

broccoli / watercress / black sesame / lemon miso dressing

### KUMARA 8

crispy red Kaipara kumara / spiced batter / coriander and shallot creme

v - vegan | vg - vegetarian | gf - gluten free | df - dairy free

*Some options can be made to match your dietary requirements. Please see one of our wait staff.*

