



Snack of deep fried potato-eclairs on a homemade potato enriched aioli **20**

Variation of sweet potatoes as crispy crunchy nuggets with sunflower seed aioli **25**

Herloom tomato salad and a bio-diverse pesto (made from all things green) & organic feta **28**

Local barley risotto creamed with pumpkin topped w kale, heirloom beans & toasted walnuts **30**

Charred fresh and marinated heirloom beans w crumbled feta & 63 degrees free range egg **26**

“W’s crispy cheese sourdough toast” baked and torched with lacto tomato & herb spread **26**

“Ceasars salad” soft egg, boquerones & brioche crouton on kale, cavolo nero, cauliflower & amaranth leaves **30**

Beet cured salmon tartare style ‘salad’ of with apple, beet root, sweet mustard sauce **24**

Seared Japanese scallops & fried cauliflower with soybean-cauliflower veloute **36**

Poached king prawn wonton dumplings in a sambal spiced tomato coconut bisque **33**

Seared Spanish octopus in charred potato dashi with onions & roasted potato **45**

Danish style “fiske frikadeller” pan seared snapper “fish cakes” w. parsley sauce & “remoulade” **32**

Crispy fried confit duck with fermented bequino chilli & cranberry kosho **26**

Wholewheat sourdough chicken ravioli with a ‘parmesan’ sauce, pinenuts & lacto-tomato salsa **32**

Oldfashioned chicken rillete with rye crisps, homemade lactofermented cucumber & mustard **27**

Seared black-kale wrapped free-range chicken nuggets with curry dip & chopped kimchi **32**

Moist tender crisp seared de-boned chicken leg on creamy leek & amaranth w a salsa verde **41**

#sustainable #hedonism
#biodiversity #planethealthyfood #upcycling #nofoodwaste
#bistronomy

All prices are subject to 10% service charge

primarily vegetables

Seafood based

Poultry focus



Beef tartare of Australian angus, with free range organic egg yolk & home made pickles **29**

Beef cheek bolognese with leeks and lemony-ricotta sourdough agnolotti **27**

Brioche & roastbeef open-faced sandwich with remoulade, crispy onions & lacto cucumber **27**

Free range angus flank steak slow cooked and seared with jus and organic lemon kosho **79**

Free range NZ braised beef cheek with “toasted” mash potatoes, jus & pickled beetroots **70**

Sofrito style ragu of new zealand lamb leg with tender potato gnocchi & Danish havarti cheese **47**

Daily changing bread serving

Wholewheat sourdough / Spelt sourdough breads (Ferment. 40+ hours)

Rye & multi seed sourdough bread - often w malt & coffeegrains (Ferment. 24 hours)

Semolina & wheat “2nd use sourdough” loaf (Ferment 5 hours + yeast)

Classic style brioche or a “parkerhouse potato brioche” (enriched yeast breads)

Chefs selection of breads w. Olive oil & bean & parsnip spread **15**

Crisp coffee-bean chip & chocolate brownie layered w a mascarpone-milk cream **12 rm**
A small bite sized sweet & savory snack for chocolate cravings

Tart strawberry ‘porridge’ with white chocolate & cream cremoux **14 rm**
“Rødgrød med fløde & hvid chokolade”

Baked chocolate mousse with caramel, thickened cream & redfruit licourice coulis **22 rm**
“Our not so sweet but still intense flour free chocolate cake”

Compote of apple & sweet fermented turnip layered with a yoghurt & sour cream **20 rm**
... topped with caramelised crispy oats & buckwheat for crunch
“Danish old fashioned style apple compote dessert”

Sweet creamy “pudding” of local sticky rice cooked in organic soy milk & cream **22 rm**
with citrus-gooseberry sauce and crumble of poppy & sesame seeds