

Ember Specialities 11am - 10pm

Potato foccacia, rosemary (V)	\$10
Whipped brown butter (V, GF)	\$5
Wild garlic butter, pink peppercorn (V, GF)	\$6
Chicken liver parfait, beetroot (GF)	\$23
House olives, gin martini dip (V, GF)	\$12
Pear parcels, house honey, goats cheese, hazelnuts (V, GF)	\$10
Scampi toast, pineapple hot sauce (DF)	\$24
Fried doughnuts, fennel salami, pecorino	\$24
Tartare of beef, horseradish, capers, golk, sour cream & onion chips (GF)	\$26
Charcuterie, NZ cheese, seasonal accompaniments	\$39

Katsura Specialities 2:30pm - 10pm

Edamame, kombu salt (VE, GF)	\$9
Renkon chips, wakame (VE, GF)	\$9
Karaage chicken, siracha honey butter, spring onion	\$22
Tempura seasonal vegetables, tamari	\$21
Japanese milk bun, garlic butter	\$18
NZ oysters, mandarin koshu (half dozen or dozen)	\$MP
Sashimi platter (small or large)	\$54/\$89

Pizza, Handhelds & Sides

Margherita, tomato, basil, mozzarella (V)	\$26
Poaka fennel salami, olive, mozzarella	\$30
Goats cheese, mozzarella, rocket, chilli honey (V)	\$28
Nduja sausage, potato, prosciutto, mozzarella, basil	\$30
Basil pesto, courgette, white base, parmesan (V)	\$28
Double smash burger, mac sauce, cheese, fries	\$29
Chicken thigh burger, romesco, iceberg, fries	\$29
Fries, garlic, parsley (V, GF, DF)	\$14

Something Sweet

Banana parfait, passion fruit, banana skin caramel, chocolate (GF, V)	\$20
Gelaska, vanilla Gelato, new season strawberries, Italian meringue (GF, V)	\$18
House jelly, brown sugar cream, sherbet, tuile (V)	\$18
Selection of Duck Island ice creams (VE, GF)	\$16