

Table @ Nice

5 Course Tasting Menu - \$85

(To be enjoyed by the whole table)

5 Course Tasting Wine Match - \$50

A la Carte

Boards

Cheese & Charcuterie

\$37

Mahoe Blue, Farmhouse Cheddar, Lavash, Honeycomb, Chicken Liver Mousse Toast, Pickled Apricot, Prosciutto, Pork + Sumac Sausage, Apple Mustard, Sourdough.

Seafood & Dips

\$37

Smoked Salmon, Pickled Grapes, Tarakihi Hushpuppies, Lemon Aioli, Pickled Mussels, Ricotta + Nectarine Toast, Cauliflower Hummus, Seed Crackers, Yoghurt, Herbs

Entrees

Heirloom Tomatoes, Nectarine, Ricotta, Nori Crisps, Shallot -gf/v

\$17

Pork + Sumac Sausage, Swede Remoulade, Apple Mustard -gf

\$18

Paua Toast, Radish, Lardo, Chive

\$18

Cured Salmon, Melon, Avocado,

Coconut, Kawakawa -gf

\$18

Chicken Liver Mousse, Pickled Apricot, Blonde Ale, Billow Brioche

\$18

Mains

Beef Scotch, Peppers, Charred Spring Onion, Perlas, Fennel Flower -gf	\$41
Market Fish, Fennel, Gold Beetroot, Buttermilk, Broadbean -gf	\$39
Duck Breast, Cauliflower, Pickled Rhubarb, Endive, Liquorice	\$40
Roman Gnocchi, Pumpkin, Courgette, Nasturtium, Pinenut Crumble -v	\$37
Pork Chop, Creamed Corn Polenta, Roasted Peach, Curry Leaf -gf	\$39

Sides

Watercress, Endive, Quinoa, Apple, Aleppo Chilli -gf/df/v	\$10
Agrias, Burnt Onion-Buttermilk Aioli, Fresh Herbs -gf/v	\$10
Jammy Carrots, Sunflower Seed Dressing + Shoots -gf/df/v	\$10

Sweets

Olive Oil Parfait, White Chocolate, Lemon, Fennel Sherbet -gf	\$18
Plum Clafoutis, Bay Leaf Creme Fraiche	\$16
Yoghurt Panna Cotta, Peach, Raspberry, Tarragon -gf	\$18

NZ Cheese, Egmont Honey, Fermented Pear, Lavash -v \$35

Affogato Coffee

Vanilla Ice-cream, Espresso, Toasted Almonds \$8.50

(add a liqueur of your choice for \$12)

Please advise us of any dietary requirements