THE MANURE ROOM

PLATES

Toasted Bakehouse Bread, Extra Virgin Olive Oil, Vincotto Balsamic	16
Citrus & Garlic Marinated Olives	16
Natural Market Oysters, Mignonette (1/2 or Dozen)	49/95
Whitebait Fritter, Soft Herbs & Garlic	32
Stracciatella Curds, Confit Cherry Tomato, Roasted Garlic, Grilled Focaccia	26
Baked Brie, Spicy Honey, Toasted Pecans, Thyme, Baguette	34
Whipped Hummus, Pomegranate, Crispy Chickpea, Olive Oil, Warm Flat Bread	25
Crispy Chicken, Spicy Russian Mayo, Fried Pickles	27
Salt & Pepper Calamari, Dill Tartare, Fresh Lemon	26
Crispy Cauliflower Gratin, Gorgonzola Whip, Pangrattato	27
Beef Cheek Croquettes, Chipotle Adobo, Crayfish Mayo	29
Chargrilled Halloumi, Sticky Date Syrup, Oregano	26
Wagyu Beef & Pork Meatballs, Grana Padano	32
R.M. Chorizo Sausage, Chargrilled Prawns, Pickled Guindilla Salsa	29
Lamb Birria Tacos, Cheddar Cheese, White Onion & Coriander Salsa, Consommé	32
R.M. 20 Days Dry Aged Sirloin Skewers, Woodfired Peppers, Zhoug Sauce	39
Tasting Plate - A Selection of Cured Meats, Cheese & Condiments	68
Crispy Fries, Signature Seasoning, Chicken Salt, Truffle Aioli	15
Simple Green Salad, Shallots	13

TO FINISH

Tasting of New Zealand Cheeses	29
Something Sweet – Daily Dessert Special	17

One Bill per Table

A Surcharge Applies on NZ Public Holidays

1.9% Card Fee Applies to Credit Card & Paywave Transactions

AYRBURN