

Our sourdough 3ea

*Cultured butter*

Red Leicester cheese doughnut 6ea

*Caramelized onion*

Chips and dip 11

*Whipped smoked fish and salmon roe*

Beetroot tartare 13

*Horseradish cream and finger lime*

Line-caught ceviche 15

*Buttermilk, navel orange and wild fennel*

Smoked mushroom risotto 23

*Uncle Joe's walnuts, and watercress*

The Burger 18

*Housemade falafel, chickpea mayo, beetroot relish and slaw*

Market fish 32

*Braised cabbage and seaweed butter*

Bostock organic chicken 30

*Three grain chicken rice and green sauce*

Origin South lamb shoulder 30

*Braised root vegetables and kimchi dressing*

Cloudy Bay clams 28

*Paua XO and fried bread*

30 day dry-aged Hereford sirloin 43

*Potato, shallots and marrow jus*

Epicurean farm winter greens 10

*Meyer lemon dressing*

Broccolini 12

*Miso bagna cauda*

Twice roasted agrias 10

*Parmesan and smoked paprika*



*(W) Garden-Hoe.Com*

*Floriditas Restaurant, 161 Cuba Street, Wellington, New Zealand*

*For some reason, credit card payments incur a 2% fee (forward all grumbles to Visa & MasterCard)*