The Anchor at House Kitchen

SNACKS & BREAD
House bread, salted pollack roe butter, crispy garlic
Oxtail croquette, perilla, yuzu gremolata (2pcs)
Tomato toast, olive oil (pb)
Crispy pink shrimps, vinegar powder, pickled chilli (gf)
Smoked artichoke dip, breakfast radish (pb, gf, df)

RAW & CURED
White snapper ceviche, citrus, jalapeño, olive oil (gf, df)
Seabream crudo, figs, red onion
Blue fin tuna taco, bottarga, shiso (1pc) (df)
Paella rice cakes, flying squid, garlic aioli (3 pcs) (gf, df)
Kohlrabi carpaccio, sea grapes, tarragon (pb, gf, df)

SALADS
Heirloom tomato, plum, onion, sour cherry molasses (pb, df, gf)
Niçoise, seared blue fin tuna, anchovy, egg, olives, new potatoes (gf, df)
Butter lettuce, Dijon dressing, chives, chicory (pb, gf, df)

HOT
Linguine pasta, clams, white wine, bonito butter
Calamarata, mussels, calamari, garlic, chili flakes (pb)
Bucatini, charred green olive, preserved lemon, pine nuts (v, df)
Braised giant beans, smoked tomato, gremolata, garlic flatbread (pb, df)
Bavette steak & fries
Market fish, fennel, cucumber, radish salad (gf)
Roasted deboned half chicken, pickled kohlrabi, mushroom & chicken fat rice (gf)
NZ Lamb shoulder confit, anchovy vinaigrette, broccolini

SIDES
Fries (pb)
Wild garlic bread (v)
Seasonal greens, garlic & herbs (pb)

DESSERTS
Grapefruit olive oil cake, chocolate crémeux, milk gelato
Burnt honey custard tart, buttermilk ice-cream, bee pollen, sea salt
Roasted figs, kataifi pastry, cardamon coconut milk, balsamic (pb,df)