

# THE ARCHIVE

## \$69 PER PERSON 2-COURSE MENU

*menu designed to be shared by the whole table*

### TO START

focaccia and garden herb dip  
marinated olives rosemary, thyme and citrus  
antipasto selection - cured meats, cheese, pickles

### FOLLOWED BY

line caught market fish  
mudbrick seasonal vegetables

hawkes bay braised lamb shoulder  
potato gratin, shoots, goats cheese, jus

main selection served with sides of potatoes & salad

The Archive menu is driven by fresh seasonal produce and may be subject to change without notice. Our talented team of chefs are happy to cater to individual dietary requirements that are specified in advance.