

# THE ARCHIVE

## \$72 PER PERSON 2-COURSE MENU

*menu designed to be shared by the whole table*

### TO START

house made bread and marinated olives

chef's selection of seasonal entrees

### FOLLOWED BY

line caught market fish

nasturtium and pea risotto, kawakawa, diamond clams

coastal spring lamb

goat fromage frais, horopito, saffron rice, pistachio, herb salad

with chef's selection of sides

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.