

SMALL PLATES

light & full of flavour - the perfect way to begin or snack

House Sourdough Focaccia \$12
cultured butter (V)

Market Fish Crudo \$26
pickled green kiwi, chilli-lime dressing, crispy shallot, smoked chilli oil (DF,GF)

Smoked Fish Toast \$12
house smoked fish, citrus mayo, dill crème fraiche

Avocado & Corn Toast \$12
avocado, corn, salsa macha (N,VG)

Crumbed Brie Bites \$16
marinated grape, hot honey (V)

Corn Rib \$23
sweetened soy glaze, furakake (VG, GF)

Fried Butter Milk Squid \$26
shrimp dust, hot & sour dip

Marinated Cherry Tomato Medley \$24
stracciatella, white balsamic, vincotto, basil (V,GF)

ONE TWENTY 8

ON ALBERT

OVER FIRE

grilled over charcoal

Lake Ohau Wagyu 200+days Grain Fed MSB 5-7

sauce diane, oyster mushroom (GF)

Beef Scotch 250g \$65

Eye Fillet 170g \$50

Lemongrass & Kawakawa Bavette Steak \$28

fermented soy dip (DF,GF)

Banana Prawns \$26

nam jim jaew

Paneer \$24

cucumber and yogurt dip (V,GF)

Tandoori Chicken Tikka \$26

makhani sauce (DF,GF)

LARGE PLATES

designed for the table - generous & bold

Spaghetti \$32

tomato, olive, capers, garlic, anchovy(DF)

Rigatoni \$38

coastal Lamb neck ragu, tomato, basil

Whole Market Fish \$46

mussel butter sauce, pangrattato, fennel & radish slaw

Duck \$48

orange gastrique, negi shio, witloof lettuce (GF)

Smoked Eggplant & Chickpea Kofta \$36

sumac onion, harissa, yoghurt, mint gremolata (V,GF)

SIDES

seasonal and simple

Butter Poached Baby Carrots \$18

lemon herb hollandaise, almond (V,N,GF)

Makikihi Fries \$16

aioli, ketchup (DF, V)

Baby Gem Lettuce \$16

butter milk herb dressing (V,GF)

Seasonal Vegetable Korma \$18

yoghurt, coconut milk, coriander (V,GF, N)

Compressed Pear \$18

whipped ricotta, pomegranate molasses, almond, reddichio (V,GF,N)

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ON ALBERT