

Atlas.

a.

Lunch a la carte

Oysters, yuzu mignonnette	6 ea
Beetroot, Kau piro, white chocolate	3 ea
Spring herb brioche, sheep's curd	10
Duck parfait, cognac, button mushroom	18
Whitianga kingfish, rhubarb, kombu	21
Ora king salmon, fermented carrot, oyster, dill	24
Stracciatella, Fennel barigoule, preserved lemon	18
Chou farci, buttermilk, fennel	32
Hawkes bay lamb, spring brassica, onion weed	34
Wild snapper, asparagus, smoked hollandaise	34
Vacherin of kumara, coconut and grapefruit	16
Strawberries, elderflower cream	14
Two fine NZ cheeses	18