

Atlas.

a.

Lunch a la carte

Oysters, yuzu mignonette	6 ea
Beetroot macaron, Kau Piro	4 ea
Rye sourdough, malt butter	4 ea
House cured guanciale, damson plum, crumpet	18
Stracciatella, fennel barigoule, preserved lemon	16
Ora King salmon, fermented carrot, oyster, dill	24
Chou Farci, buttermilk, witloof	32
Wild snapper, asparagus, hollandaise	34
Hawkes Bay lamb, spring brassica, onion weed	34
Stracciatella ice cream, citrus	14
Roasted strawberries, elderflower cream	15
Two fine NZ cheeses	18