FARADAY'S BAR MENU

SMALL PLATES

Sicilian olives	11	NGA / DF/ V
Sturia Vintage Caviar 15g/30g served with truffle crisps, crème fraîche and spring onion	99/189	NGA / DFO
Ortiz anchovies 47.5g with sourdough and chili	26	NGAO / DF
Clevedon oysters 6/12 Select natural, dressed with pink grapefruit vinaigrette and nasturtium oil, lime and tabasco dressing and coriander, or a mixture of your preference.	45/90	NGA / DF
Poached tiger prawns with bisque mayonnaise, cos lettuce and sourdough croûtes	32	NGAO / DF
Horopito cured salmon with Kawakawa Nam Jim and baby beetroot shoots	28	NGA / DF
Smoked Kahawai pâté with sourdough, house pickles and apple marigold powder	24	NGAO
Wagyu beef fillet tartare with confit egg yolk, truffle mayonnaise, pickled shallots and linseed crackers	32	NGA / DF
French fries seasoned with rosemary and served with truffle mayonnaise	20	NGA / V
Curried lavosh with smoked ricotta and truffle	18	V
Faradays plateau A daily selection of French cheeses, charcuterie, assorted fruit and GF wafers. Please ask your server for today's offering or to add your favourite elements.	39	NGA / VO

SOMETHING SWEET

Dark chocolate fondant with raspberry & chocolate crumble	23

DF: Dairy free
DFO: Dairy free option
NGA: No gluten added
NGAO: No gluten added option
V: Vegetarian
VO: Vegetarian option

FARADAY'S BAR

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