



FEED ME #1 | 95 pp

We'll serve up a selection of Lil Red's favourites (min 2 people)

FEED ME #2 | 120 pp

The best of Lil Red including signature dry-aged Black Origin Wagyu (min 2 people)

LIL

Freshly Shucked Oysters

Wagyu salami dressing, chive 8ea | 46 (6)

Woodfired Flat Bread

buffalo cheese, chilli oil, spring onion 22

Chilled Cos Lettuce

bonito vinegar, palm sugar, pepper, lemon 16

Creamed Paua Doughnut (2)

brown butter emulsion 30

Black Origin Wagyu Tostada (2)

Wagyu tartare, organic egg yolk, masa tortilla, pickled shallot, burnt carrot 26

Koji Glazed Celeriac Skewer (2)

black apple and thyme 18

Smoked Remarkable Fungi Mushroom

Chawanmushi

Mt Cook salmon roe, bordelaise, kaffir lime 22

LIL BIGGER

Miso Eggplant Terrine

sour onion & yeast jus, baby onions 28

Caramelised Carrot Tart

seaweed pastry, horseradish buttermilk, shiso 28

DESSERT

Nori Taco caramelised rice, raspberry, toasted rice mousse, blood orange 18

Bay Road Peanut Butter Ice Cream Sando brioche, caramelised apple, feuillentine 18

Buffalo Milk Sorbet & Mousse plum syrup, chewy beetroot, vanilla olive oil 18

NOT SO LIL

Dry-aged BMS9 Black Origin Wagyu

smoked fat & juice (cuts change daily) *Market Price*

Woodfired Whole Fish

koji butter, kombu *Market Price*

Whitehart Kurobuta Pork Loin

cooked over charcoal, swede, tarragon, mustard 58

Aged Whole Duck

QT honey glaze, breast roasted on the crown, confit leg, sour pear, Jerusalem artichoke, sake lees jus 110

Royalburn Station Lamb

aged whole, BBQ celeriac, treacle glazed, jus gras (cuts change daily)
48 for one | 92 for two

SIDES

Wagyu Fat Boulangere Potato

mushroom jus, pickled shallots 18

Dashi Glazed Daikon 14

Cos miso ranch, charred cucumber oil, radish 15

Please advise staff of any allergies

All dishes are subject to seasonal availability and the whim of Chef Ryan Henley