

Please advise of any allergies  
All entrée can be served as main

appetiser

Duck parfait, blackberry compote, honeycomb,  
candied sultana, hazelnut 21.50

entrée

Sashimi, wasabi, shoyu, ginger 29.95

Steak tartare, tempura oyster, XO mushroom,  
dashi dressing 29.95

Octopus, patatas bravas, green romesco,  
pine nut, spiced honey glaze 29.95

Venison loin, jerk spice, baby beets, blackcurrant,  
crispy eggplant, feta 30.50

Pork belly, miso caramel, wild pork, Asian herb  
salad, ginger & lime dressing 30.50

Orange blossom glazed chicken, manuka  
smoke, soft-shell crab, kohlrabi, chilli gel 30.50

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1.9% bank charge will be applied to credit card and  
paywave transactions – no charge for eftpos  
transactions

main

Fish, smoked kumara, celeriac remoulade,  
prawn butter 49.50

Hapuka, Moreton Bay bug, spicy XO curry,  
coconut rice 51.00

CO<sub>2</sub> fish & chips, gribiche 39.00

Spiced duck, braised red cabbage,  
butter mash, almond, plum 51.00

Lansdowne Farms Angus scotch, marrow,  
horseradish, beef cheek, spiced onion 59.50

55 day dry-aged eye fillet, tiger prawn, wagyu  
emulsion, oyster mushroom 57.00

Lamb, pistachio, sweet potato, goat cheese,  
pea, mint 51.00

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sides

Fries, curry leaf mayo 13.50

Chilli salt squid, dip sauce 16.50

Carrot, feta, harissa, dukkah 16.50

Cos, rocket, croutons, cucumber green goddess,  
16.50

Broccolini, toasted almond butter 16.50

Little Horrors tomatoes, buffalo mozzarella,  
balsamic, pine nut 16.50

Baby kumara, duck fat, salt & vinegar  
17.50

plant & garden

all options available entrée or main size

all options available vegan

Baby beets, goat cheese parfait, candied walnut,  
honeycomb, vincotto 29.95, 49.00

Oven roasted cauliflower, Thai red curry  
emulsion, carrot, celeriac, citrus, spinach  
29.95, 49.00

Braised leek terrine, kumara crisps, pineapple  
caviar, fermented coconut 29.95, 49.00

Mushrooms, pumpkin gnocchi, pistachio,  
pomegranate, onion jus 29.95, 49.00

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sides

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Carrot, feta, harissa, dukkah 16.50

Cos, rocket, croutons, cucumber, green  
goddess 16.50

Broccolini, toasted almond butter 16.50

Little Horrors tomatoes, buffalo mozzarella,  
balsamic, pine nut 16.50

## dessert

Valrhona chocolate, spiced vanilla, hazelnut praline, raspberry, macerated orange 21.50

Mango & passionfruit mousse, ginger, lime, mint 21.50

Fry-pan brownie, 'Rocky Road', raspberry, marshmallow, peanut, house churned French vanilla icecream 24.50

Cibo pavlova, pineapple lump, Valrhona chocolate, pineapple curd 26.00

Cibo pavlova, apple cider gel, white chocolate, rhubarb, walnut 26.00

Cibo pavlova, salted caramel, peanut, chocolate dust 26.00

## sweet treats

Valrhona chocolate crackle, coconut cream, ganache 16.50

Marshmallow, passionfruit 13.00

Pistachio tart, almond, raspberry, mascarpone 16.50

Cibo chocolate brownie 16.50

## liquid dessert

Salted caramel pavlova cocktail 24.50

Flight of three dessert wines -  
30 mL of each wine 29.50

Domaine Pigeade Muscat de Beaumes de Venise  
2019

Rhone Valley, France

De Bortoli Noble One 2019  
NSW, Australia

Delgado Zuleta Pedro Ximenez  
Jerez, Spain

## NZ cheese

All served at 50 grams with fig sausage &  
pickled apricot jam

Drunken Nanny Black Tie ash coated, goat –  
Martinborough 20.50

Thorvald Devotion washed rind, sheep –  
Nelson 19.50

Barry's Bay Peninsula blue, cow –  
Canterbury 20.50

Mercer Cheese walnut & fenugreek Bel Paso  
gouda, cow – Mercer 19.50

Barry's Bay extra mature cheddar, cow –  
Canterbury 19.50

## French cheese

Brie de Meaux, cow 21.00

Roquefort d'Argental, sheep 21.00

Alpine Comte, cow 21.00

## supplier list

### Daily Bread

Gameford Lodge duck, Avertern

Ora King Salmon, Marlborough

Duncan venison, Whitford

Freedom Farms pork

Eat Your Greens, Matakana

Fish, fresh sourced daily

Firstlight & Black Origin Wagyu beef

Hawkes Bay lamb

Savannah NZ Angus beef

Valrhona chocolate, France

James the cheese guy

Ross Lockey the oyster guy

	dessert wine	
	glass – 90mL	$\frac{1}{2}$ bottle
Domaine Pigeade Muscat de Beaumes de Venise 2019 Rhone Valley, France	18.00	69.00
Château Baulac-Dodijos 2020 Sauternes, Bordeaux, France	20.00	78.00
Villa Maria Reserve Noble Riesling 2018 Marlborough	21.50	82.00
Riverby Estate Noble Riesling 2018 Marlborough	25.50	94.00
De Bortoli 'Noble One' Semillon 2019 Riverina, NSW, Australia	28.50	105.00
Rieussec Grand Cru Classé 2018 Sauternes, Bordeaux, France		198.00
Château d'Yquem 1 <sup>er</sup> Cru Superieur 2016 Sauternes, Bordeaux, France		785.00

	fortified	
Delgado Zuleta Pedro Ximenez Jerez, Spain	22.00	84.00
Emilio Lustau Moscatel Emilin Jerez, Spain	23.00	88.00
Clearview 'Sea Red' – 500mL Hawkes Bay	24.00	93.00

	port	
	glass – 75mL	bottle
Dows Fine Tawny	17.00	95.00
Rockford 'Marion' Tawny	20.00	128.00
Churchills LBV 2014 – 750mL	22.00	175.00
Churchills 10 Year Old – 750mL	24.00	212.00
Churchills 20 Year Old – 750mL	31.00	290.00
Mazurans Vintage 2000	57.00	550.00

	cognac – 45mL
Remy Martin VSOP	19.50
Hennessy VSOP	20.50
Delamain Pale and Dry XO	25.50
Hennessy XO	39.00
	armagnac – 45mL
Delord	20.50
	calvados – 45mL
Breuil	23.50
	whiskey – 45mL
The Ardmore Legacy Speyside – full bodied, dry, spicy	15.00
Chivas Regal 12 Blend Speyside – herb, aniseed, dried banana chips, lemon curd	15.00
Thomson Two Tone ∞ Riverhead – matured in NZ red wine and American white oak, sea air, caramelised fruit	16.00
Auchentoshan 12 Lowland – vanilla, almond, clotted cream	16.00
Talisker 10 Isle of Skye – seaweed, apple peels, peppery peat	20.00
Laphroaig 10 Islay- smoky peat notes, vanilla ice ice baby, whiff of notes from the first aid box	21.00
Dalwhinnie 15 Highland – toffee, walnut, vanilla sponge, cereal	21.00
The Cardrona Growing Wings Cardrona – pecan pie, treacle, vanilla bean	23.00
Glenlivet 15 French Oak Reserve Speyside – dried fruit, butter, creamy, sweet spice	24.00
Nikka From the Barrel Blend Japan – clean, sweet, moreish, difficult to stop buying what you can't stop drinking	26.00
The Macallan 12 Double Cask Highland – citrus, caramel, spicy ginger, nutmeg	33.00