

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

appetiser

Duck parfait / plum / hoisin / walnut / 19.50

entrée

Sashimi / wasabi / shoyu / ginger / 29.95

Steak tartare / oyster / XO mushroom / 29.95

Salmon / squid / avocado / gin / 29.95

Venison / pastrami / macadamia / cocoa / beets /
29.95

Pork / rib / gnocchi / paua / watercress / 29.95

Chicken / prawn / báhn mi / peanut / 29.95

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

main

Fish / chowder cream / smoked potato / corn /
49.50

Hapuka / slipper lobster / spicy XO / coconut
rice / 49.50

CO₂ fish / chips / gribiche / 34.00

Duck / orange / kimchi / carrot / 49.50

Wagyu beef / bulgogi rib / onion / broccolini /
59.00

Lamb / sausage roll / pea / mint / yoghurt / 49.50

340gm eye fillet / chilli crab / crayfish
kedgeree / cauliflower / 68.00

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sides

Fries / curry leaf mayo / 12.50

Chilli salt squid / dip sauce / 14.50

Heirloom carrot / feta / harissa / dukkah / 14.50

Cos / rocket / croutons / cucumber / green
goddess / 14.50

Greens / pickled garlic / miso / salsa verde /
14.50

Little Horrors tomatoes / buffalo mozzarella /
balsamic / pesto / 14.50

Baby kumara / duck fat / salt & vinegar / 15.00

plant & garden

all options available entrée or main size

all options available vegan

Baby beets / goat cheese / macadamia / 29.00 /
47.00

Cauliflower / coconut gravy / carrots / kimchi
pancake / 29.00 / 47.00

Peas / broccolini / potato / almond / mozzarella
/ 29.00 / 47.00

XO mushrooms / kombucha / fennel / gnocchi /
29.00 / 47.00

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Heirloom carrot / feta / harissa / dukkah / 14.50

Cos / rocket / croutons / cucumber / green
goddess / 14.50

Greens / pickled garlic / miso / salsa verde /
14.50

dessert

Valrhona terrine / 'Toblerone' / almond / nougat
/ 20.50

Clevedon strawberry shortcake / panna cotta /
sorbet / 20.50

Pineapple / ginger / tamarind / banana /
doughnuts / 'Pad Thai' / 20.50

Fry-pan brownie / Baileys™ icecream & salted
caramel / 23.50

famous pavlova

"Cherry Ripe" / cocoa crumb / coconut / 25.00

Scorched lemon / passionfruit / 25.00

Salted caramel / peanut / chocolate dust / 25.00

sweet treats

Christmas plate / rocky road / fig truffle / candy
cane macaron / 14.00

Valrhona chocolate crackle / coconut cream /
ganache / 12.00

Marshmallow / passionfruit / 11.00

Ginger crunch / pistachio / 11.00

Cibo chocolate brownie / 12.00

liquid dessert

Salted caramel pavlova cocktail / 23.00

Flight of three dessert wines /
30 mL of each wine / 28.00

Domaine Pigeade Muscat de Beaumes de Venise
2017

Rhone Valley, France

De Bortoli Noble One 2017
NSW, Australia

Delgado Zuleta Pedro Ximenez
Jerez, Spain

NZ cheese

Cartwheel Creamery Doe Rae Mi washed rind
/ apple slaw / goat - Masterton / 20.50

Grinning Gecko Kau Piro washed rind /
honeycomb / cow - Whangarei / 19.50

Evansdale Tania manuka smoked brie /
pickled apricot / cow - Otago / 17.50

Mt Eliza Blue Monkey / quince paste / cow -
Katikati / 19.50

Clevedon Buffalo Co. walnut gouda / grapes /
buffalo - Clevedon / 17.50

Mahoe very old edam / rosemary hazelnuts /
cow - Kerikeri / 17.50

French cheese

Brie de Meaux / red onion marmalade / cow /
19.50

Roquefort d'Argental / spiced fig sausage /
vincotto / sheep / 19.50

Alpine Comte / tarragon jelly / olives / cow /
19.50

supplier list

Bread / Tetsuya / La Françoise
Gameford Lodge duck / Averton
Ora King Salmon / Marlborough
Duncan venison / Whitford
Freedom Farms pork
Eat Your Greens / Matakana
Fish / fresh sourced daily
Firstlight & Black Origin Wagyu beef
North Island Coastal lamb
Savannah NZ Angus beef
Valrhona chocolate / France
Sabato cheese monger
Ross Lockey the oyster guy
Scampi / NZ coastal

	glass – 90mL	½ bottle
Domaine Pigeade Muscat de Beaumes de Venise 2017 Rhone Valley, France	17.00	66.00
Baumard Late Harvest Chenin 2017 Coteaux du Layon, France	17.50	68.00
Nevis Bluff Late Harvest Pinot Gris 2014 Central Otago		69.00
Château Villefranche 2018 Sauternes, Bordeaux, France	18.00	72.00
Villa Maria Reserve Noble Riesling 2018 Marlborough	19.50	79.00
Loveblock Sweet Moscato 2014 Marlborough	20.50	79.00
Silver Wing Nada Botrytis Riesling 2018 Waipara	21.50	85.00
Craggy Range Noble Riesling 2010 Marlborough	24.50	89.00
De Bortoli 'Noble One' Botrytis Semillon 2017 Riverina, NSW, Australia	27.50	102.00
Château Coutet 1 ^{er} Cru Classé 2008 Barsac, Bordeaux, France		139.00
Château Rieussec Grand Cru Classé 2017 Sauternes, Bordeaux, France		195.00
Château d'Yquem 1 ^{er} Cru Superieur 1999 Sauternes, Bordeaux, France		785.00
		fortified
Delgado Zuleta Pedro Ximenez Jerez, Spain	21.00	81.00
Emilio Lustau Moscatel Emilin Jerez, Spain	22.00	85.00
Clearview 'Sea Red' – 500mL Hawkes Bay	23.00	90.00
		port
	glass – 75mL	bottle
Dows Fine Tawny	16.00	92.00
Churchills LBV 2014 – 500mL	21.00	114.00
Churchills 10 Year Old – 500mL	23.00	139.00
Churchills 20 Year Old – 500mL	30.00	189.00
Mazurans Vintage 2000	56.00	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
	scotch – 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	27.00