

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

appetiser

Duck parfait / pear / pickle / walnut / 18.50

Scampi / oyster / white anchovy / finger lime /
pancetta / 24.50

entrée

Sashimi / wasabi / shoyu / ginger / 29.50

Venison tataki / macadamia / coffee / cocoa /
carrot / 29.50

Salmon / “NYC bagel” / cream cheese / pancetta /
29.50

Veal & tuna tartare / gochujang / shiitake / kimchi
29.50

Bali pork / gnocchi / lychee / rib / 29.50

Tandoori chicken / prawn / beetroot / black garlic
/ 29.50

Beef rib / massaman curry / peanut / paua / 29.50

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

main

Fish / squid / spinach / serrano / 47.50

Hapuka / slipper lobster / spicy XO / coconut
congee / 47.50

Tuna / clam / chorizo / goat cheese / pea / 47.50

CO₂ fish / chips / gribiche / 33.00

Duck / hoisin / green onion / broccolini / 47.50

Wagyu beef / pastrami / beef cheek / cabbage /
47.50

Lamb / sticky rib / cauliflower / hazelnut / mint
/ 47.50

340gm eye fillet / crayfish / oxtail / mac &
cheese / 64.00

Please advise of any allergies

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

Brussels sprouts / 'Waldorf style' / candied
walnuts / pancetta / apple / celery / 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 / radish / hazelnut //
26.00 / 45.00

Broccolini / hoisin / peanut / coconut / pea //
26.00 / 45.00

Cauliflower / quinoa / gochujang / pine nut /
togarashi // 26.00 / 45.00

Pumpkin / carrot / harissa / macadamia / buffalo
feta // 26.00 / 45.00

Mushrooms / miso / kombucha / fennel / apple /
wasabi // 26.00 / 45.00

please advise of any allergies

sides

Fries / curry leaf mayo / 12.50

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
19.50

Orange delight / crème caramel / blood orange /
mandarin / 19.50

Pineapple / ginger / tamarind / banana /
doughnuts / 'Pad Thai' / 19.50

Fry-pan brownie / Baileys™ icecream & salted
caramel / 21.50

famous pavlova

Raspberry lamington / coconut / 21.50

Black & Blue / blackberry / blueberry / lemon
ganache / 21.50

Salted caramel / peanut / chocolate dust / 21.50

sweet treats

Paris-Brest / Dulcey cremeaux / chocolate aero /
almond / 14.00

Valrhona chocolate crackle / coconut cream /
ganache / 14.00

Marshmallow / passionfruit / 11.00

Pistachio / ginger slice / 11.00

Cibo chocolate brownie / 12.00

liquid dessert

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

Big Glory Bay salmon / Stewart Island

Raukumara red wild deer / East Cape

Freedom Farms pork

Eat Your Greens / Matakana

Fish / fresh sourced daily

Firstlight Wagyu beef

Te Mana lamb / Central Otago

Hawkes Bay lamb / Hawkes Bay

Savannah NZ Angus beef

Valrhona chocolate / France

Sabato cheese monger

Ross Lockey the oyster guy

Scampi / NZ coastal

| | | dessert wine |
|---------------------------------------------------------------------------|--------------|----------------------|
| | glass – 90mL | $\frac{1}{2}$ 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 | 19.00 | 68.00 |
| Nevis Bluff Late Harvest Pinot Gris 2014 – 500mL Central Otago | | 69.00 |
| Château Villefranche 2018 Sauternes, Bordeaux, France | 18.00 | 72.00 |
| Villa Maria Reserve Noble Riesling 2016 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 d'Yquem Grand Cru Classé 1999 Sauternes, Bordeaux, France | | 785.00 |
| | | fortified |
| Delgado Zuleta Pedro Ximenez Jerez, Spain | 21.00 | 81.00 |
| Clearview 'Sea Red' – 500mL Hawkes Bay | 23.00 | 90.00 |
| Emilio Lustau Moscatel Emilin Jerez, Spain | 22.00 | 85.00 |
| | | 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 |
| Cragganmore 12 Speyside – floral, creamy almonds, stemmy hay | 15.00 |
| Auchentoshan American Oak Lowland – sherry, toffee pennies, citrus, clotted cream | 15.50 |
| Talisker 10 Islay – seaweed, apple peels, peppery peat | 16.50 |
| Laphroaig 10 Islay- smoky peat notes, vanilla ice ice baby, whiff of notes from the first aid box | 19.50 |
| Longrow Peated Campbelltown – salt, leathery smokiness, green grapes, rhubarb | 20.50 |
| Nikka The Barrel Blended Malt Japan – clean, sweet, moreish, difficult to stop buying what you can't stop drinking | 21.00 |
| Lagavulin 16 Islay – lapsang souchong, figs, dates, spices alike | 28.50 |
| Nikka Taketsura Pure Malt Japan – fine, soft, energetic, sherried fruit, final hint of coffee | 29.50 |
| Longrow 18 Campbelltown – Woodshed, porridge, soot | 36.50 |
| Lammerlaw 12 Dunedin – Peachy, white pepper, nutty | 42.50 |
| NZ Whisky Collection 25 Dunedin – aged in bourbon oak, sweet, balanced, I can hear the bagpipes playing as I sip this | 72.00 |