

Please advise of any allergies

appetiser

Duck parfait, balsamic onion jam, mango chutney,
candied pistachio, lemon & chilli mini waffles
21.50

entrée

Sashimi, wasabi, shoyu, ginger 29.95

Braised octopus, chorizo, labneh, leek ash, corn
bread, mint & jalapeño dust 29.95

Venison loin, XO mushroom, black garlic &
marsala purée, corn cigar 30.50

Pork belly chicharrón, Szechuan glazed pork
doughnut, spiced fennel, pickled cucumber,
peanut 30.50

Twice-cooked Cibo Fried Chicken, balsamic
tomato terrine, basil oil, feta cream 30.50

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main

Fish, lemon emulsion, spiced pea, harissa purée
49.50

Hapuka, soft shell crab, spicy XO curry,
coconut rice 52.50

CO₂ fish & chips, gribiche 39.00

Confit duck leg, five-spice cured duck breast,
pineapple & peanut gremolata, pickled celery,
red berry jus 53.00

300gr Angus scotch fillet, beef cheek & truffle
croquette, smoked apple, mustard seed 63.00

250gr 55 day dry-aged eye fillet, grilled prawn,
parmesan scone, citrus chilli jam, crayfish
cream 63.00

24-hour lamb, feta & oregano baba ganoush,
tomato & cauliflower fondant, courgette salt &
vinegar crisps 54.00

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sides

Goats cheese stuffed zucchini flowers, tempura
batter, golden raisin vinaigrette 10.50 ea

Skinny fries:

with curry leaf mayo 13.50

with truffle oil & parmesan 17.50

Chilli salt squid, dip sauce 16.50

Carrot, feta, harissa, dukkah 16.50

Baby cos caesar, pancetta, 63 egg, parmesan
16.50

Sautéed greens, mustard, maple & walnut 16.50

Duck fat roasted baby kumara, salt & vinegar
17.50

plant & garden

all options available entrée or main size

all options available vegan

Balsamic tomato terrine, basil oil, feta cream,
charred tomato, puffed rice 29.95, 49.50

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

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

Sautéed mushroom medley, coconut arancini,
caramelised almond & broccoli, pickled garlic
29.95, 49.00

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Baby cos caesar, 63 egg, parmesan
16.50

Sautéed greens, mustard, maple & walnut 16.50

dessert

Dark chocolate marquise, dulce de leche, cherry
icecream, hazelnut praline 21.50

Elderflower crème brûlée, pear, raspberry,
ginger & star anise crumb 21.50

PB & J fry-pan brownie, peanut butter icecream,
toffee brittle 24.50

Cibo pavlova, pineapple lump, chocolate,
pineapple curd 26.00

Cibo pavlova, salted caramel, peanut, chocolate
dust 26.00

sweet treats

Coconut & passionfruit mousse, mango & kaffir
lime sorbet, candied orange 17.50

Cibo chocolate brownie 16.50

Cinnamon sugar doughnuts, chocolate fondue
13.50

Marshmallow, passionfruit 13.00

Affogato, vanilla icecream, espresso 14.50

Add favourite spirit or liqueur 11.00

liquid dessert

Champagne Billecart-Salmon Demi-Sec NV
(semi-sweet & beautifully balanced)
750mL bottle 229.00

Salted caramel pavlova cocktail 24.50

Don Julio 1942 tequila 45.00

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

Domaine Pigeade Muscat de Beaumes de Venise
2020 Rhone Valley, France

De Bortoli Noble One 2020
NSW, Australia

Delgado Zuleta Pedro Ximenez
Jerez, Spain

NZ cheese

All served at 50 grams with fig sausage,
pickled apricot jam & Viv's honeycomb

Little River Wildfire washed rind, cow –
Nelson 18.00

Thorvald Devotion washed rind, sheep –
Nelson 19.50

Mercer Cheese kawakawa & horopito
provolone, cow – North Waikato 17.00

Barry's Bay Peninsula blue, cow -
Canterbury 20.50

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

French cheese

Ash coated goat's cheese, goat 19.00

Brie de Meaux, cow 21.00

Roquefort d'Argental, sheep 21.00

Alpine Comte, cow 21.00

supplier list

Viv's honeycomb ❤️

Daily Bread

Gameford Lodge duck, Avertern

Cascade Creek whitebait

Ora King Salmon, Marlborough

Duncan venison, Whitford

NZ hunted wild pork

Eat Your Greens, Matakana

Fish, fresh sourced daily

Marble Masters beef, Canterbury

Pure South handpicked beef, Canterbury

Hawkes Bay lamb

Valrhona chocolate, France

James the cheese guy

La Fromagerie – Manu ❤️

Ross Lockey the oyster guy

Little Karoo

	dessert wine	
	glass – 90mL	$\frac{1}{2}$ bottle
Domaine Pigeade Muscat de Beaumes de Venise 2020 Rhône Valley, France	18.00	69.00
Château Baulac-Dodijos 2020 Sauternes, Bordeaux, France	20.00	78.00
Seresin Late Harvest Riesling 2022 Marlborough	22.00	87.00
De Bortoli 'Noble One' Semillon 2020 Riverina, NSW, Australia	27.50	105.00
Pegasus Bay 'Finale' Noble Semillon Sauvignon 2021 Waipara	28.50	113.00
Schubert 'Dolce' Müller-Thurgau 2022 Wairarapa	31.50	125.00
Château Rieussec Grand Cru Classé 2018 Sauternes, Bordeaux, France		198.00
Château d'Yquem 1 ^{er} Cru Supérieur 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 2021 – 750mL	22.00	175.00
Churchills 10 Year Old – 750mL	24.00	212.00
Churchills 20 Year Old – 500mL	33.00	290.00

	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
	whisky – 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	39.00
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 cannot stop drinking	26.00
The Macallan 12 Double Cask Highland – citrus, caramel, spicy ginger, nutmeg	33.00
The Cardrona Full Flight Cardrona, Central Otago – pecan pie, treacle, vanilla bean	39.00