

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

appetiser

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

Sturia Oscietra caviar bump 25.50

entrée

Sashimi, wasabi, shoyu, ginger 29.95

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

24-hour braised venison shank, blueberry, potato
& gruyere, espresso oil, stout cracker 30.50

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

Stuffed chicken, tempura ricotta & papaya,
almond cream, chimichurri oil 30.50

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main

Fish, smoked kumara, celeriac remoulade,
prawn butter 49.50

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

CO₂ fish & chips, gribiche 39.00

Duck, carrot & cardamom tart, pickled veg,
Szechuan & orange glaze 53.00

300gr Lansdowne Farms Angus scotch, marrow,
horseradish, beef cheek, spiced onion 62.00

250gr 55 day dry-aged eye fillet, tiger prawns,
wagyu emulsion, oyster mushroom 63.00

Lamb, pistachio, sweet potato, goat cheese,
pea, mint 54.00

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sides

Skinny fries:

with curry leaf mayo 13.50

with truffle oil & parmesan 17.50

Caramelised brussels sprouts, pancetta lardons,
crispy shallots, vinaigrette 16.50

Chilli salt squid, dip sauce 16.50

Carrot, feta, harissa, dukkah 16.50

Baby cos caesar, pancetta, 63 egg, parmesan
16.50

Sautéed greens, garlic butter, toasted walnuts
16.50

Duck fat roasted baby kumara, salt & vinegar
17.50

plant & garden

all options available entrée or main size

all options available vegan

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 mushrooms, house-made truffle &
ricotta agnolotti, pine nut, balsamic 29.95, 49.00

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sides

Skinny fries

with curry leaf mayo 13.50

with truffle oil & parmesan 17.50

Caramelised brussels sprouts, crispy shallots,
vinaigrette 16.50

Carrot, feta, harissa, dukkah 16.50

Baby cos caesar, 63 egg, parmesan
16.50

Sautéed greens, garlic butter, toasted walnuts
16.50

dessert

Dark chocolate delight, 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
16.50

Marshmallow, passionfruit 13.00

Affogato, vanilla icecream, espresso 14.50

Add favourite spirit or liqueur 11.00

liquid dessert

Salted caramel pavlova cocktail 24.50

Don Julio 1942 tequila 45.00

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 & 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

Lansdowne Farms beef

Greenlea beef

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 2019 Rhone Valley, France | 18.00 | 69.00 |
| Château Baulac-Dodijos 2020 Sauternes, Bordeaux, France | 20.00 | 78.00 |
| Villa Maria Reserve Noble Riesling 2021 Marlborough | | 82.00 |
| Seresin Late Harvest Riesling 2022 Marlborough | 22.00 | 87.00 |
| Riverby Estate Noble Riesling 2018 Marlborough | | 94.00 |
| De Bortoli 'Noble One' Semillon 2019 Riverina, NSW, Australia | 28.50 | 105.00 |
| Schubert 'Dolce' Müller-Thurgau 2022 Wairarapa | 31.50 | 125.00 |
| Rieussec Grand Cru Classé 2018 Sauternes, Bordeaux, France | | 198.00 |
| Château d'Yquem 1 ^{er} 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 |
| | glass – 75mL | port 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 – 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 | 15.00 |
| Speyside – full bodied, dry, spicy | |
| Chivas Regal 12 Blend | 15.00 |
| Speyside – herb, aniseed, dried banana chips, lemon curd | |
| Thomson Two Tone ∞ | 16.00 |
| Riverhead – matured in NZ red wine and American white oak, sea air, caramelised fruit | |
| Auchentoshan 12 | 16.00 |
| Lowland – vanilla, almond, clotted cream | |
| Talisker 10 | 20.00 |
| Isle of Skye – seaweed, apple peels, peppery peat | |
| Laphroaig 10 | 21.00 |
| Islay- smoky peat notes, vanilla ice ice baby, whiff of notes from the first aid box | |
| Dalwhinnie 15 | 39.00 |
| Highland – toffee, walnut, vanilla sponge, cereal | |
| Glenlivet 15 French Oak Reserve | 24.00 |
| Speyside – dried fruit, butter, creamy, sweet spice | |
| Nikka From the Barrel Blend | 26.00 |
| Japan – clean, sweet, moreish, difficult to stop buying what you can't stop drinking | |
| The Macallan 12 Double Cask | 33.00 |
| Highland – citrus, caramel, spicy ginger, nutmeg | |
| The Cardrona Full Flight | 39.00 |
| Cardrona, Central Otago – pecan pie, treacle, vanilla bean | |