

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

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

Veal marsala, crispy prosciutto, house-made
truffle & ricotta agnolotti, mushroom, pine nut
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 Angus scotch fillet, 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 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
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

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	½ 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
Seresin Late Harvest Riesling 2022 Marlborough	22.00	87.00
De Bortoli 'Noble One' Semillon 2019 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
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

	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	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 cannot 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	