

Please advise of any allergies

entrée

Sashimi, wasabi, shoyu, ginger 29.95

Braised octopus, salsa brava, crispy pumpkin,
bacon crumb, cream cheese tzatziki 29.95

Glazed beef cheek, lime & chilli glacé, Hasselback
potato, watercress purée, parmesan custard 30.50

Slow-cooked pork belly, pork croquette, leek &
fennel purée, baby carrot, vermouth jus 30.50

Twice-cooked Cibo Fried Chicken, sticky rice
cake, black sesame, kimchi salsa, balsamic gel
30.50

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main

Long-line fish, Cloudy Bay clams, silken carrots,
miso & lentil remoulade 49.50

Hapuka, Moreton Bay bug, spicy XO curry,
coconut rice 52.50

CO₂ fish & chips, gribiche 39.00

Confit duck leg, five-spice cured duck breast,
braised red cabbage, parsnip cream, salt &
vinegar crisps 53.00

Venison loin, beetroot gratin, feta & macadamia
crumb, stout purée, cacao jus 59.00

55 day dry-aged eye fillet, soft-shell crab,
mustard & fennel purée, rosemary & orange jus
63.00

Lamb, confit cherry tomato, lamb fat emulsion,
salsa verde hummus, lemon & pea couscous
54.00

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sides

Skinny fries:

with curry leaf mayo 13.50

with truffle oil & parmesan 17.50

Brussels sprouts, maple & mustard seed
vinaigrette, crispy bacon 16.50

Burnt honey carrots, harissa hummus, feta,
crispy shallot 16.50

Baby cos, caesar dressing, charred corn,
avocado, hazelnut, parmesan 16.50

Sautéed greens, miso butter, 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

Beetroot gratin, feta & macadamia quinoa,
charred beetroot, stout purée, Viv's honeycomb
29.95, 49.50

Crispy pumpkin, salsa brava, cream cheese
tzatziki, miso & lentil remoulade 29.95, 49.50

Oven roasted cauliflower, sticky rice, black
sesame, kimchi salsa, balsamic gel 29.95, 49.50

Sautéed mushroom medley, Hasselback potato,
watercress purée, parmesan custard 29.95, 49.50

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sides

Skinny fries
with curry leaf mayo 13.50
with truffle oil & parmesan 17.50

Brussels sprouts, maple & mustard vinaigrette
16.50

Burnt honey carrots, harissa hummus, feta,
crispy shallot 16.50

Baby cos, caesar dressing, charred corn,
avocado, hazelnut, parmesan 16.50

Sautéed greens, miso butter, walnut 16.50

dessert

Coconut panna cotta, Cameo Crème™
icecream, coconut marshmallow, chocolate
crumb 21.50

Spiced peach, ginger crumble, cotton cake,
maple walnut icecream 21.50

Winter caramel fry-pan brownie, spiced ice
cream & jelly 24.50

Cibo pavlova, salted caramel, peanut, chocolate
dust 26.00

Cibo pavlova, 'White Forest', Morello cherries,
blackberry & blueberry compote 26.00

sweet treats

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

Cibo chocolate brownie 16.50

Cinnamon sugar doughnuts 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
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 19.50

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

Wild Acre farms duck

Cascade Creek whitebait, West Coast

Akaroa King salmon, Akaroa

Cloudy Bay clams, Lake Grassmere

Premium Game venison, Marlborough

NZ hunted wild pork

Eat Your Greens, Matakana

Fish, fresh sourced daily

Savannah beef, Canterbury

Pure South handpicked beef, Canterbury

Lumina lamb, Canterbury

Valrhona chocolate, France

James the cheese guy

La Fromagerie – Manu ❤️

Ross Lockey the oyster guy

Little Karoo mushrooms

	dessert wine	
	glass – 90mL	$\frac{1}{2}$ bottle
Domaine Beaumalric Muscat de Beaumes de Venise 2023, Rhone Valley, France	18.00	69.00
Château Villefranche 2022, Sauternes, Bordeaux, France	20.00	78.00
Famille Perrin Muscat de Beaumes de Venise 2019, Rhone Valley, France	22.00	87.00
Astrolabe ‘Wrekin’ Late Harvest Chenin Blanc 2022, Marlborough	23.00	92.00
De Bortoli ‘Noble One’ Semillon 2021 Riverina, NSW, Australia	27.50	105.00
Pegasus Bay ‘Finale’ Noble Semillon/Sauv 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

	fortified	
Delgado Zuleta Pedro Ximenez Jerez, Spain	22.00	84.00
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