

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

Beef short rib, lime & chilli glacé, Hasselback  
potato, watercress purée, parmesan custard 30.50

Slow-cooked pork belly & pork shoulder, leek &  
kumara purée, nectarine gel, pickled pineapple  
30.50

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

CO<sub>2</sub> fish & chips, gribiche 39.00

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

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

55 day dry-aged eye fillet, grilled prawn, duck fat  
potato, citrus chilli jam, crayfish cream 63.00

Braised lamb saddle, confit cherry tomato, lamb  
fat emulsion, salsa verde hummus 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

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

Beetroot tartare, candied walnut, white  
balsamic, cream cheese & quinoa, Viv's  
honeycomb, potato crisps 29.95, 49.50

Oven roasted cauliflower, gochujang, lemon gel,  
almond cream, crispy curry leaf  
29.95, 49.50

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

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

Spiced poached pear, ginger crumble, cotton  
cake, maple walnut icecream 21.50

Dulce de leche fry-pan brownie, pretzel, roasted  
banana icecream 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

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

	glass – 90mL	dessert wine ½ 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
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

	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 – 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