

Please advise of any allergies

appetiser

Duck parfait, balsamic onion jam, mango chutney,
candied pistachio, crostini 21.50

entrée

Sashimi, wasabi, shoyu, ginger 29.95

Braised octopus, tomato fondant, milk bread,
crispy chorizo, golden raisin 29.95

Beef carpaccio, white miso dressing, soba gel,
pecorino, caper berries, crispy buckwheat 30.50

Braised pork belly, pork hock dumpling,
pineapple salsa, basil yoghurt 30.50

Twice-cooked Cibo Fried Chicken, mango &
kaffir lime, barley & roast capsicum, coconut
vermouth 30.50

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main

Long-line fish, Cloudy Bay clams, silken carrots,
miso & lentil remoulade 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,
hoisin purée, farro & basil risotto, blood orange
jus 55.00

Wild Fiordland venison, balsamic glazed baby
beets, spiced beetroot puree, potato & aged
cheddar gratin 56.00

55 day dry-aged eye fillet, grilled prawn, charred
eggplant, Szechuan jus, spiced butter 61.00

Lamb, pea & lemongrass purée, mushroom
duxelles, macadamia couscous 54.00

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sides

Skinny fries:

with curry leaf mayo 13.50

with truffle oil & parmesan 17.50

Heirloom tomatoes, buffalo mozzarella, basil,
balsamic 17.50

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

Rocket salad, balsamic, walnut, Manchego 16.50

Sautéed broccolini, miso butter, walnut 16.50

Duck fat roasted baby kumara, salt & vinegar
19.00

plant & garden

all options available entrée or main size

all options available vegan

Roasted baby beets, charred eggplant, Szechuan oil, hoisin quinoa 29.95, 49.50

Miso & farro risotto, burnt carrots, pea & lemongrass, crispy buckwheat 29.95, 49.50

Crispy cauliflower, tomato fondant, milk bread, golden raisin 29.95, 49.50

Sautéed mushroom medley, potato & aged cheddar gratin, apple purée, basil yoghurt 29.95, 49.50

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dessert

Dark chocolate marquise, cherry sorbet,
chocolate crumb, Biscoff ganache 21.50

Louise Cake panna cotta, raspberry jelly,
coconut crumble, raspberry sorbet 21.50

Brandy snap fry-pan brownie, Chantilly cream
& ice-cream 24.50

Cibo pavlova, salted caramel, peanut, chocolate
dust 26.00

Cibo pavlova, Clevedon strawberry compote
26.00

sweet treats

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

Cibo chocolate brownie 16.50

Passionfruit sherbet marshmallow 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 -
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

Fare Game wild venison, Fiordland

Harmony free-range pork, Timaru

Eat Your Greens, Matakana

Fish, fresh sourced daily from Leigh fisheries

Savannah beef, Canterbury

Pure South handpicked beef, Canterbury

Coastal Spring lamb, Turakina

Valrhona chocolate, France

James the cheese guy

La Fromagerie cheese

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
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
	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