

Please advise of any allergies

appetiser

Sourdough, whipped black garlic butter 6.50

Auckland Island's scampi lollipop, yuzu mayo  
16.00

Duck parfait, balsamic onion jam, mango chutney,  
candied pistachio, crostini 23.50

entrée

Salmon & snapper tiradito, lime aguachile,  
mango salsa, burnt daikon, peanut 31.50

Braised octopus, crispy squid, fermented chilli,  
kumara & kaffir lime mash 31.50

Braised beef short rib, sticky beer glaze, miso &  
onion purée, crispy polenta 31.50

Braised pork belly, pork hock dumpling,  
pineapple salsa, basil yoghurt 31.50

Twice-cooked Cibo Fried Chicken, mandarin &  
Szechuan pepper gel, dauphine potato, green  
peppercorn cream cheese 31.50

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main

Long-line fish, Cloudy Bay clams, pumpkin purée,  
cavolo nero, almond jus 49.50

Hapuka, soft-shell crab, spicy XO curry,  
coconut rice 54.50

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

Confit duck leg, five-spice cured duck breast,  
parsnip purée, spiced pear & honey, lentil  
gremolata 56.00

Wild Fiordland venison, balsamic glazed baby  
beets, spiced beetroot puree, potato & aged  
cheddar gratin 57.00

55 day dry-aged eye fillet, smoked cauliflower  
purée, glazed eggplant, nduja chutney 64.00

Lamb loin, braised lamb rib, pea & lemongrass  
purée, macadamia crust, mint gel 55.00

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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 pancetta 17.50

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

Rocket salad, balsamic, walnut, Manchego 16.50

Sautéed greens, miso butter, walnut 17.50

Duck fat roasted baby kumara, salt & vinegar  
19.00

plant & garden

all options available entrée or main size

all options available vegan

Beetroot tartare, glazed baby beets, mandarin &  
Szechuan gel, cream cheese & quinoa

29.95, 49.50

Glazed eggplant, lentil gremolata, miso & onion  
purée, crispy polenta 29.95, 49.50

Oven roasted cauliflower, pea & lemongrass  
purée, macadamia crust 29.95, 49.50

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

29.95, 49.50

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vinaigrette 17.50

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dessert

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

Vanilla panna cotta, honey & pear gel, yuzu  
raindrops, mint sponge 21.50

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

Brandy snap fry-pan brownie, Chantilly cream  
& ice-cream 25.50

Cibo pavlova, salted caramel, peanut, chocolate  
dust 27.00

Cibo pavlova, 'Apple pie,' toffee, custard 27.00

sweet treats

Affogato, vanilla icecream, espresso 15.50

Add favourite spirit or liqueur 13.00

A little sweet plate – 4 pieces 17.50

One piece each of:

Berry jelly hearts

Macadamia & dark chocolate fudge

Pistachio crème meringue

Yuzu cheesecake & ginger crumb

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 2021  
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 ❤️

Pandoro 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 Pigeade Muscat de Beaumes de Venise 2021, Rhone Valley, France	18.00	69.00
Château Villefranche 2023, Sauternes, Bordeaux, France	20.00	78.00
Astrolabe ‘Wrekin’ Late Harvest Chenin Blanc 2022, Marlborough	23.00	92.00
De Bortoli ‘Noble One’ Semillon 2022 Riverina, NSW, Australia	27.50	105.00
Pegasus Bay ‘Finale’ Noble Semillon/Sauv 2024, Waipara	28.50	113.00
Schubert ‘Dolce’ Müller-Thurgau 2022 Wairarapa	31.50	125.00
Château d’Yquem Grand Cru Superieur 2022 Sauternes, Bordeaux, France		785.00

	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	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	