Please advise of any allergies

snacks

Sourdough, whipped black garlic butter 7.50

Auckland Island's scampi lollipop, yuzu mayo 17.00

Duck parfait, brazil nut crumble, blueberry, brioche 24.50

entrée

Haku yellowfin kingfish tiradito, ginger buttermilk, blood orange caviar, burnt cucumber, dill oil 32.50

Braised octopus carpaccio, kawakawa marmalade, ponzu mayo, wakame, kohlrabi 32.50

Beef tartare, wasabi emulsion, mushroom duxelles, salt & vinegar cracker 32.50

Pork belly, pork bonbon, edamame purée, coconut & corn relish, peanut, kaffir lime oil 32.50

Hibachi grilled chicken, Asian slaw, coconut dressing, sticky rice cake, galangal & onion purée 32.50

Please advise of any allergies

main

Long-line fish, Cloudy Bay clams, tomato fondue, kombu & yuzu, chorizo crumble, snowpea 51.50

Hapuka, king prawn, spicy XO curry, coconut rice 55.50

CO_2 fish & chips, gribiche 39.00

Confit duck leg, five-spice cured duck breast, spiced orange & carrot, plum, mirin glaze 57.00

Denver leg venison, osso bucco summer roll, mustard piccalilli, spring onion crèmeux, tempura courgette, liquorice jus 58.00

55 day dry-aged eye fillet, artichoke baba ghanoush, potato jacket prawn mousse, bisque gel 65.00

Coastal lamb loin, lamb doughnut, charred leek, puffed wild rice, miso spiced Granny Smith, mint oil 56.00

A5 Wagyu scotch fillet, twice-cooked hand-cut chips, jus POA
Add scampi tail 13.00

Please advise of any allergies

sides

Goat cheese stuffed courgette flowers, sundried tomato, golden raisin vinaigrette 14.00ea

Skinny fries:
with curry leaf mayo 14.50
with truffle oil & parmesan 18.50

Heirloom tomatoes, balsamic, buffalo mozzarella, basil 19.50

Burnt honey carrots, cardamom & orange, feta labneh 17.50

Baby cos, apple dressing, pickled grapes, candied sunflower seeds, manchego 17.50

Sautéed asparagus, cashew cream, candied pistachio 18.50

Duck fat roasted baby kumara, salt & vinegar 19.50

plant & garden

all options available entrée or main size

all options available vegan

Glazed baby beets, cashew cream, plum gel, brazil nut crumble
31.50, 51.50

Pumpkin cannelloni, snowpea, sundried tomato fondue, kaffir lime 31.50, 51.50

Tempura cauliflower, mustard piccalilli, spring onion crèmeux 31.50, 51.50

Sautéed mushroom medley, mushroom duxelles, sticky rice cake, ponzu cream
31.50, 51.50

please advise of any allergies

sides

Goat cheese stuffed courgette flowers, sundried tomato, golden raisin vinaigrette 14.00ea

Skinny fries:
with curry leaf mayo 14.50
with truffle oil & parmesan 17.50

Curious Croppers tomatoes, balsamic, buffalo mozzarella, basil 19.50

Burnt honey carrots, cardamom & orange, feta labneh 17.50

Baby cos, apple dressing, pickled grapes, candied sunflower seeds, manchego 17.50

Sautéed asparagus, cashew cream, candied pistachio 18.50

dessert

Cookie dough fry-pan brownie, boysenberry ganache, burnt marshmallow icecream 25.50

Caramelised biscuit crème brûlée 21.50

Raspberry mousse, coconut crumb, strawberry jelly, spiced lime icecream 18.50

House-made selection of icecream:
lemon cheesecake, dark chocolate, burnt marshmallow 22.50

Cibo pavlova, salted caramel, peanut, chocolate dust 27.50

Cibo pavlova, strawberry, kiwifruit 27.50

sweet treats

Affogato, vanilla icecream, espresso 16.50
Add favourite spirit or liqueur 14.00

A little sweet plate – 3 pieces 14.50
One piece each of:

Berry jelly hearts

White chocolate rocky road

Yuzu cheesecake & ginger crumb

liquid dessert

Salted caramel pavlova cocktail 25.50

Don Julio 1942 tequila 46.00

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

Pandoro Bread
Wild Acre farms duck
Cascade Creek whitebait, West Coast
Akaroa King salmon, Akaroa
Cloudy Bay clams, Lake Grassmere
First Light venison, Whakatane
Harmony free-range pork, Timaru
Eat Your Greens, Matakana
Fish, fresh sourced daily from Leigh fisheries
Greenlea beef, Waikato
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	½ bottle
Domaine Pigeade Muscat de Beaumes de Venise 2023, Rhône Valley, France	19.00	76.00
Château Villefranche 2023, Sauternes, Bordeaux, France	21.00	79.00
Astrolabe ‘Wrekin’ Late Harvest Chenin Blanc 2022, Marlborough	24.00	93.00
De Bortoli ‘Noble One' Semillon 2022 Riverina, NSW, Australia	28.50	106.00
Pegasus Bay ‘Finale’ Noble Semillon / Sauvignon 2024, Waipara	29.50	114.00
Carmes de Rieussec 2013, Sauternes, Bordeaux, France	34.00	131.00

fortified

Delgado Zuleta Pedro Ximenez Jerez, Spain	23.00	85.00
Clearview ‘Sea Red’ – 500mL Hawkes Bay	25.00	94.00

port

	glass – 75mL	bottle
Dows Fine Tawny	18.00	96.00
Rockford ‘Marion’ Tawny	21.00	129.00
Taylor’s LBV 2021 – 750mL	23.00	176.00
Taylor’s 10 Year Old – 750mL	25.00	213.00
Taylor’s 20 Year Old – 750mL	34.00	291.00

cognac – 45mL

Remy Martin VSOP	20.50
Hennessy VSOP	21.50
Delamain Pale and Dry XO	26.50
Hennessy XO	41.00

armagnac – 45mL

Delord	21.50

calvados – 45mL

Breuil	24.50

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