

Please advise of any allergies

snacks

Sourdough, whipped black garlic butter 6.50

Auckland Island's scampi lollipop, yuzu mayo
16.00

Duck parfait, brazil nut crumble, blueberry,
brioche 23.50

entrée

Haku yellowfin kingfish tiradito, ginger
buttermilk, blood orange caviar, burnt cucumber,
dill oil 31.50

Octopus carpaccio, kawakawa marmalade, ponzu
mayo, wakame, kohlrabi 31.50

Beef tartare, wasabi emulsion, mushroom
duxelles, salt & vinegar cracker 31.50

Pork belly, pork bonbon, edamame purée,
coconut & corn relish, peanut, kaffir lime oil 31.50

Hibachi grilled chicken, Asian slaw, coconut
dressing, sticky rice cake, galangal & onion purée
31.50

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main

Long-line fish, Cloudy Bay clams, tomato
fondue, kombu & yuzu, chorizo crumble,
snowpea 49.50

Hapuka, king prawn, spicy XO curry,
coconut rice 54.50

CO₂ fish & chips, gribiche 39.00

Confit duck leg, five-spice cured duck breast,
spiced orange & carrot, plum, mirin glaze 56.00

Denver leg venison, mustard piccalilli, spring
onion crèmeux, tempura courgette, liquorice jus
57.00

55 day dry-aged eye fillet, artichoke
baba ghanoush, potato jacket prawn mousse,
bisque gel 64.00

Coastal lamb loin, lamb doughnut, charred leek,
puffed wild rice, miso spiced Granny Smith,
mint oil 55.00

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sides

Skinny fries:

with curry leaf mayo 13.50

with truffle oil & parmesan 17.50

Curious Croppers tomatoes, balsamic, buffalo
mozzarella, basil 18.50

Burnt honey carrots, cardamom & orange, feta
labneh 16.50

Baby cos, apple dressing, pickled grapes,
candied sunflower seeds, manchego 16.50

Sautéed greens, cashew cream, candied
pistachio 17.50

Duck fat roasted baby kumara, salt & vinegar
19.00

plant & garden

all options available entrée or main size

all options available vegan

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

29.95, 49.50

Pumpkin cannelloni, snowpea, sundried tomato
fondue, kaffir lime 29.95, 49.50

Tempura cauliflower, mustard piccalilli, spring
onion crèmeux 29.95, 49.50

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

29.95, 49.50

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dessert

Chocolate ganache, elderflower cream,
passionfruit sorbet, orange choc crumb 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

Pandoro Bread

Wild Acre farms duck

Cascade Creek whitebait, West Coast

Akaroa King salmon, Akaroa

Cloudy Bay clams, Lake Grassmere

First Light 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 2023, Rhône Valley, France	18.00	75.00
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 / Sauvignon 2024, Waipara	28.50	113.00
Schubert ‘Dolce’ Müller-Thurgau 2022, Wairarapa	31.50	125.00
Carmes de Rieussec 2013, Sauternes, Bordeaux, France	33.00	129.00
		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
Taylor’s LBV 2021 – 750mL	22.00	175.00
Taylor’s 10 Year Old – 750mL	24.00	212.00
Taylor’s 20 Year Old – 750mL	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