

Please advise of any allergies
All entrée can be served as main

appetiser

Duck parfait / plum / hoisin / walnut / 19.50

Scampi / tuna / green papaya / Thai coconut /
25.50

entrée

Sashimi / wasabi / shoyu / ginger / 29.95

Steak tartare / oyster / XO mushroom / 29.95

Salmon / squid / avocado / gin / 29.95

Venison / pastrami / macadamia / cocoa / beets /
29.95

Pork / rib / gnocchi / paua / watercress / 29.95

Chicken / prawn / bánh mi / peanut / 29.95

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1.9% surcharge will be applied to credit card and
paywave transactions – no charge for eftpos
transactions

main

Fish / pea / ham hock / clams / 48.50

Hapuka / slipper lobster / spicy XO / rice
pudding / 48.50

CO₂ fish / chips / gribiche / 34.00

Duck / orange / kimchi / carrot / 48.50

Wagyu beef / bulgogi rib / onion / broccolini /
48.50

Lamb / sausage roll / courgette / mint / yoghurt
/ 48.50

340gm eye fillet / chilli
crab / crayfish kedgeree / cauliflower / 65.00

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sides

Fries / curry leaf mayo / 12.50

Chilli salt squid / dip sauce / 14.50

Heirloom carrot / feta / harissa / dukkah / 14.50

Cos / rocket / croutons / cucumber / green
goddess / 14.50

Greens / pickled garlic / miso / salsa verde /
14.50

Brussels sprouts / 'Waldorf style' / candied
walnuts / pancetta / apple / celery / 14.50

Baby kumara / duck fat / salt & vinegar / 15.00

plant & garden

all options available entrée or main size

all options available vegan

Baby beets / goat cheese / macadamia 28.00 /
46.00

Cauliflower / coconut gravy / carrots / kimchi
pancake / 28.00 / 46.00

Peas / broccolini / potato / almond / mozzarella
/ 28.00 / 46.00

XO mushrooms / kombucha / fennel / gnocchi /
28.00 / 46.00

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Heirloom carrot / feta / harissa / dukkah / 14.50

Cos / rocket / croutons / cucumber / green
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Greens / pickled garlic / miso / salsa verde /
14.50

dessert

Valrhona terrine / 'Toblerone' / almond / nougat
20.50

Orange delight / crème caramel / blood orange /
mandarin / 20.50

Pineapple / ginger / tamarind / banana /
doughnuts / 'Pad Thai' / 20.50

Fry-pan brownie / Baileys™ icecream & salted
caramel / 23.50

famous pavlova

Raspberry lamington / coconut / 23.50

Black & Blue / blackberry / blueberry / lemon
ganache / 23.50

Salted caramel / peanut / chocolate dust / 23.50

sweet treats

Paris-Brest / Dulcey cremeaux / chocolate aero /
almond / 14.00

Valrhona chocolate crackle / coconut cream /
ganache / 12.00

Marshmallow / passionfruit / 11.00

Pistachio / ginger slice / 11.00

Cibo chocolate brownie / 12.00

liquid dessert

Flight of three dessert wines /
30 mL of each wine / 28.00

Domaine Pigeade Muscat de Beaumes de Venise
2017

Rhone Valley, France

De Bortoli Noble One 2017
NSW, Australia

Delgado Zuleta Pedro Ximenez
Jerez, Spain

NZ cheese

Cartwheel Creamery Doe Rae Mi washed rind
/ apple slaw / goat - Masterton / 20.50

Grinning Gecko Kau Piro washed rind /
honeycomb / cow - Whangarei / 19.50

Evansdale Tania manuka smoked brie /
pickled apricot / cow - Otago / 17.50

Mt Eliza Blue Monkey / quince paste / cow -
Katikati / 19.50

Clevedon Buffalo Co. walnut gouda / grapes /
buffalo - Clevedon / 17.50

Mahoe very old edam / rosemary hazelnuts /
cow - Kerikeri / 17.50

French cheese

Brie de Meaux / red onion marmalade / cow /
19.50

Roquefort d'Argental / spiced fig sausage /
vincotto / sheep / 19.50

Alpine Comte / tarragon jelly / olives / cow /
19.50

supplier list

Bread / Tetsuya / La Françoise
Gameford Lodge duck / Averton
Ora King Salmon / Stewart Island
Raukumara red wild deer / East Cape
Freedom Farms pork
Eat Your Greens / Matakana
Fish / fresh sourced daily
Firstlight Wagyu beef
North Island Coastal lamb
Savannah NZ Angus beef
Valrhona chocolate / France
Sabato cheese monger
Ross Lockey the oyster guy
Scampi / NZ coastal

	glass – 90mL	½ bottle
Domaine Pigeade Muscat de Beaumes de Venise 2017 Rhone Valley, France	17.00	66.00
Baumard Late Harvest Chenin 2017 Coteaux du Layon, France	19.00	68.00
Nevis Bluff Late Harvest Pinot Gris 2014 – 500mL Central Otago		69.00
Château Villefranche 2018 Sauternes, Bordeaux, France	18.00	72.00
Villa Maria Reserve Noble Riesling 2018 Marlborough	19.50	79.00
Loveblock Sweet Moscato 2014 Marlborough	20.50	79.00
Silver Wing Nada Botrytis Riesling 2018 Waipara	21.50	85.00
Craggy Range Noble Riesling 2010 Marlborough	24.50	89.00
De Bortoli ‘Noble One’ Botrytis Semillon 2017 Riverina, NSW, Australia	27.50	102.00
Château Coutet Château Rieussec Château d’Yquem Grand Cru Classé 1999 Sauternes, Bordeaux, France		785.00
		fortified
Delgado Zuleta Pedro Ximenez Jerez, Spain	21.00	81.00
Clearview ‘Sea Red’ – 500mL Hawkes Bay	23.00	90.00
Emilio Lustau Moscatel Emilin Jerez, Spain	22.00	85.00
		port
	glass – 75mL	bottle
Dows Fine Tawny	16.00	92.00
Churchills LBV 2014 – 500mL	21.00	114.00
Churchills 10 Year Old – 500mL	23.00	139.00
Churchills 20 Year Old – 500mL	30.00	189.00
Mazurans Vintage 2000	56.00	550.00

	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
	scotch – 45mL
The Ardmore – Legacy Speyside – full bodied, dry, spicy	15.00
Cragganmore 12 Speyside – floral, creamy almonds, stemmy hay	15.00
Auchentoshan American Oak Lowland – sherry, toffee pennies, citrus, clotted cream	15.50
Talisker 10 Islay – seaweed, apple peels, peppery peat	16.50
Laphroaig 10 Islay- smoky peat notes, vanilla ice ice baby, whiff of notes from the first aid box	19.50
Longrow Peated Campbelltown – salt, leathery smokiness, green grapes, rhubarb	20.50
Nikka The Barrel Blended Malt Japan – clean, sweet, moreish, difficult to stop buying what you can't stop drinking	21.00
Lagavulin 16 Islay – lapsang souchong, figs, dates, spices alike	28.50
Nikka Taketsura Pure Malt Japan – fine, soft, energetic, sherried fruit, final hint of coffee	29.50
Longrow 18 Campbelltown – Woodshed, porridge, soot	36.50
Lammerlaw 12 Dunedin – Peachy, white pepper, nutty	42.50
NZ Whisky Collection 25 Dunedin – aged in bourbon oak, sweet, balanced, I can hear the bagpipes playing as I sip this	72.00