

Please advise of any dietary requirements or allergies

All entrée can be served as main

appetiser

Duck parfait / breast / rhubarb / walnut / 18.00
Scampi / salted snapper / shiitake / kombucha /
24.00

entrée

Sashimi / wasabi / shoyu / ginger / 28.50
Venison tataki / coffee / chocolate / sprouts / 28.50
Tuna / chorizo / squid / olive / 28.50
Lamb tartare / sweet sour / oyster / garlic / 28.50
Pork / satay / crab / pineapple / chilli / peanut /
28.50
Chicken / prawn / popiah / plum / coconut /
cashew / 28.50
Beef rib / hazelnut / popcorn / crumble / 28.50

vegetarian

Baby beets / goat cheese / date / buckwheat / 27.50
Mushrooms / popcorn / blue cheese / chickpea /
27.50
Broccoli / pea / mozzarella / almond / seaweed /
27.50

main

Fish / potato / pea / ham / crackling / 45.00

Hapuka / prawn / spicy XO / coconut porridge /
46.50

Salmon / clams / cucumber / green molé / 46.50

CO₂ fish / chips / gribiche / 33.00

Duck / kimchi / pear / carrot / 46.50

Wagyu bavette / cheek rendang / saag aloo /
46.50

Lamb / sticky rib / mint / feta / watercress /
46.50

340gm eye fillet / bone-on / lobster / mornay /
oxtail / 63.00

sides

Fries / vadouvan mayo / 12.00

Tomato / mozzarella / basil / balsamic / 14.00

Cos / candied walnuts / parmesan / 14.00

Greens / pickled garlic / lemon / salsa verde /
14.00

Baby kumara / duck fat / salt & vinegar / 14.50

dessert

Valrhona / ganache / coconut / roasted banana /
layer cake / 19.50

Doughnuts / rum baba / pineapple / cheesecake
/ 19.50

Pear / tonka bean / cereal / milk & honey / 19.50

Afghan fry-pan brownie / maple walnut /
cornflake / 21.00

famous pavlova

Lemon delicious / passionfruit / 21.00

St. Honoré / choux buns / chocolate
butterscotch / 21.00

Salted caramel / peanut / 21.00

sweet treats

'Fairy-bread' / macaron / 11.00

Pistachio / ginger slice / 11.00

Cibo Crunchie / 13.50

Marshmallow / coconut ice / 11.00

liquid dessert

Flight of three dessert wines /
30 mL of each wine / 25.00

Domaine Pigeade Muscat de Beaumes de Venise
2017

Rhone Valley, France

De Bortoli Noble One 2016
NSW, Australia

Delgado Zuleta Pedro Ximenez
Jerez, Spain

NZ cheese

Little River Brie de Moutere / apple slaw / cow
/ Nelson / 19.50

Devotion / wash rind / pickled apricot / sheep
/ Nelson / 18.00

Goat supreme gouda / spiced pear / raisin
compote / goat / Mercer / 19.00

Ohau blue / pickled watermelon rind / goat /
Oamaru / 18.50

Peninsula blue / quince paste / cow /
Canterbury / 19.00

Barry's Bay Wainui vintage cheddar / grapes /
roasted hazelnuts / cow / Canterbury / 18.00

french cheese

Munster Cru Val de Weiss / red onion
marmalade / cow / 19.00

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

Alpine Comte / tarragon jelly / olives / cow /
18.50

supplier list

Bread / Tetsuya / La Françoise
Gameford Lodge duck / Averton
Ora King salmon / Nelson
Raukumara red wild deer / East Cape
Freedom Farms pork
Juponica Gardens / Viv from Kumeu
Fish / fresh sourced daily
Firstlight Wagyu beef
Provenance lamb / Central Otago
Wakanui rib-eye / South Canterbury
James the cheese guy
Ross Lockey the oyster guy

	dessert wine	
	glass	½ bottle
Domaine Pigeade Muscat de Beaumes de Venise 2017 Rhone Valley, France	17.00	65.00
Château Jolys Petit Manseng 2012 Jurançon, France		67.00
Baumard 'Carte d'Or' Late Harvest Chenin Blanc 2017 Coteaux du Layon, France	18.00	67.00
Villa Maria Reserve Noble Riesling 2016 Marlborough	19.00	75.00
Craggy Range 'Fletcher Family' Noble Riesling 2010 Marlborough	23.50	89.00
De Bortoli Noble One Botrytis Semillon 2016 Riverina, New South Wales, Australia	27.00	102.00
Chateau d'Yquem Grand Cru Classé 1999 Sauternes, Bordeaux, France		785.00
		fortified
Delgado Zuleta Pedro Ximenez Jerez, Spain	20.00	79.00
Clearview 'Sea Red' – 500mL Hawkes Bay	22.00	89.00
		port
	glass	bottle
Churchills LBV 2008 – 500mL	21.00	113.00
Churchills 10 Year Old – 500mL	23.00	138.00
Churchills 20 Year Old – 500mL	30.00	188.00
Mazurans Vintage 2000	39.00	358.00

	cognac
Remy Martin VSOP	18.50
Hennessy VSOP	19.50
Delamain Pale and Dry XO	24.50
Hennessy XO	33.00
	armagnac
Delord	19.50
	calvados
Breuil	22.50
	scotch
The Ardmore – Legacy Speyside - full bodied, dry, spicy	13.00
Cragganmore 12 Speyside – Floral, creamy almonds, stemmy hay	15.00
Laphroaig 10 Islay- Smoky peat notes, vanilla ice ice baby, whiff of notes from the first aid box	15.50
Auchentoshan three wood Lowland – sherry, toffee, black forest gateaux	15.50
Talisker 10 Islay – seaweed, apple peels, volcanic peppery peat	16.50
The Nikka Japan – green apple, green pepper, butter scotch	17.00
Longrow Peated Campbelltown – salt and a leathery smokiness, green grapes, rhubarb	17.50
Lagavulin 16 Islay – lapsang souchong tea, figs, dates, spices a like	21.50
Longrow 18 Campbelltown – Woodshed, porridge, soot	28.00
Lammerlaw Dunedin – Peachy, white pepper, nutty	31.00
Thomson 21 Auckland – sea air, nutmeg, old wood	34.00