

Please advise of any dietary requirements or allergies

All entrée can be served as main

appetiser

Duck parfait / rhubarb / walnut / 17.00

Scampi / kingfish / tomato / avocado / 23.50

entrée

Sashimi / wasabi / shoyu / ginger / 26.50

Venison tataki / beets / yoghurt / peanut / 27.50

Tuna / coconut / squid / perfumed fruits / 27.50

Lamb tartare / black garlic / curd / peas / 27.50

Pork / scallop / doughnut / mandarin / almond /
28.00

Chicken / prawn / 'laksa' / fish floss / papaya /
cashew / 27.50

Beef rib / bulgogi / kimchi / dumpling / pine nut /
27.50

vegetarian

Baby beets / avocado / radish / mozzarella / peanut /
26.50

Mushrooms / egg / black garlic / cheese crumble /
26.50

Heirloom carrots / pumpkin / mandarin /
sheep feta / 26.50

main

Fish / clams / shrimp / mustard / 44.00

Hapuka / prawn / spicy XO / coconut porridge /
45.00

Salmon / chicken custard / crumble / dashi / 44.00

CO₂ fish / chips / gribiche / vinegar / 32.00

Duck / pastilla / shiitake / buckwheat / 45.50

Wagyu bavette / cheek croquette / green molé /
chilli / 45.50

Lamb / sticky rib / nettle / aubergine / 45.50

340g rib-eye / soft shell crab / black pepper / 59.50

sides

Fries / black sea mayo / 11.00

Tomato / mozzarella / basil / balsamic / 13.00

Cos / candied walnuts / parmesan / 12.50

Greens / pickled garlic / lemon / dukkha / 12.50

Baby kumara / duck fat / salt & vinegar / 13.50

dessert

Valrhona / ganache / popcorn / pistachio / 19.00

Carrot cake / frosting / blood orange / pecan /
19.00

Lemon delicious / meringue / cotton cake / jelly /
18.50

Frypan brownie / 'caramel slice' / dulce de leche /
20.00

famous pavlova

Turkish / strawberry / nougat / pomegranate /
20.00

Brandy snap / ginger / 20.00

Salted caramel / peanut / 20.00

sweet treats

Licorice allsorts / macaron / 10.00

Pistachio / ginger slice / 10.00

Cibo Crunchie / 10.50

Marshmallow / passionfruit / sherbert / 9.50

liquid dessert

Flight of three dessert wines /
30ml of each / 22.00

Domaine Pigeade Muscat de Beaumes de Venise
2015

Rhone Valley, France

De Bortoli Noble One 2015

NSW, Australia

Delgado Zuleta Pedro Ximenez

Jerez, Spain

NZ cheese

Little River Brie de Moutere / apple slaw / cow /
Nelson / 18.50

Devotion / wash rind / pickled apricot / sheep /
Nelson / 17.00

Goat supreme gouda / spiced pear / raisin
compote / goat / Mercer / 18.00

Ohau blue / pickled watermelon rind / goat /
Oamaru / 17.50

Peninsula blue / quince paste / cow /
Canterbury / 18.00

Barry's Bay Wainui vintage cheddar / grapes /
roasted hazelnuts / cow / Canterbury / 17.00

French cheese

Munster Cru Val de Weiss / red onion
marmalade / cow / 18.00

Roquefort d'Argental / spiced fig sausage /
vincotto / sheep / 18.50

Alpine Comte / tarragon jelly / olives / cow /
17.50

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 2016 <i>Rhone Valley, France</i>	16.00	62.00
Château Jolys Petit Manseng 2012 <i>Jurançon, France</i>		64.00
Baumard 'Carte d'Or' Late Harvest Chenin Blanc 2015 <i>Coteaux du Layon, France</i>	17.00	64.00
Craggy Range 'Fletcher Family' Noble Riesling 2010 <i>Marlborough</i>	22.50	86.00
De Bortoli Noble One Botrytis Semillon 2015 <i>Riverina, New South Wales, Australia</i>	26.00	99.00
Chateau d'Yquem Grand Cru Classé 1999 <i>Sauternes, Bordeaux, France</i>		785.00
		fortified
Delgado Zuleta Pedro Ximenez <i>Jerez, Spain</i>	19.00	72.00
Clearview 'Sea Red' – 500mL <i>Hawkes Bay</i>	21.00	89.00
		port
	glass	bottle
Churchills LBV 2008 – 500mL	20.00	110.00
Churchills 10 Year Old – 500mL	22.00	135.00
Churchills 20 Year Old – 500mL	29.00	185.00
Mazurans Vintage 2000	38.00	355.00

	cognac
Remy Martin VSOP	16.50
Hennessy VSOP	16.50
Delamain Pale and Dry XO	21.50
Hennessy XO	30.50

armagnac

Delord	16.50
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calvados

Breuil	19.50
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scotch

The Ardmore – Legacy Speyside - <i>full bodied, dry, spicy</i>	11.00
Cragganmore 12 Speyside – <i>Floral, creamy almonds, stemmy hay</i>	13.00
Laphroaig 10 Islay- <i>Smoky peat notes, vanilla ice ice baby, whiff of notes from the first aid box</i>	13.50
Auchentoshan three wood Lowland – <i>sherry, toffee, black forest gateaux</i>	13.50
Talisker 10 Islay – <i>seaweed, apple peels, volcanic peppery peat</i>	14.50
The Nikka Japan – <i>green apple, green pepper, butter scotch</i>	15.00
Longrow Peated Campbelltown – <i>salt and a leathery smokiness, green grapes, rhubarb</i>	15.50
Lagavulin 16 Islay – <i>lapsang souchong tea, figs, dates, spices a like</i>	19.50
Longrow 18 Campbelltown – <i>Woodshed, porridge, soot</i>	26.00
Lammerlaw Dunedin – <i>Peachy, white pepper, nutty</i>	29.00
Thomson 21 Auckland – <i>sea air, nutmeg, old wood</i>	32.00