

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

appetiser

Duck parfait / pear / pickle / walnut / 18.50

Scampi / oyster / white anchovy / finger lime /
pancetta / 24.50

entrée

Sashimi / wasabi / shoyu / ginger / 29.50

Venison tataki / macadamia / burnt coconut /
carrot / 29.50

Salmon / “NYC bagel” / cream cheese / pancetta /
29.50

Veal & tuna tartare / gochujang / shiitake / kimchi
29.50

Bali pork / gnocchi / lychee / rib / 29.50

Tandoori chicken / prawn / beetroot / black garlic
/ 29.50

Beef rib / massaman curry / peanut / paua / 29.50

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main

Fish / squid / spinach / serrano / 47.50

Hapuka / slipper lobster / spicy XO / congee /
47.50

Tuna / clam / chorizo / goat cheese / pea / 47.50

CO₂ fish / chips / gribiche / 33.00

Duck / hoisin / green onion / broccolini / 47.50

Wagyu beef / pastrami / beef cheek / cabbage /
47.50

Lamb / sticky rib / cauliflower / hazelnut / mint
/ 47.50

340gm eye fillet / crayfish / oxtail / mac &
cheese / 64.00

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sides

Fries / vadouvan mayo / 12.50

Pumpkin / carrot / feta / harissa / dukkah / 14.50

Cos / candied walnuts / parmesan / 14.50

Greens / pickled garlic / lemon / salsa verde /
14.50

Brussels sprouts / lardons / pecorino / pine nut /
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 / radish / hazelnut //
26.00 / 45.00

Broccolini / hoisin / cashew / coconut / pea //
26.00 / 45.00

Cauliflower / quinoa / gochujang / pine nut /
pakora // 26.00 / 45.00

Pumpkin / carrot / harissa / macadamia / buffalo
feta // 26.00 / 45.00

Mushrooms / miso / kombucha / fennel / apple /
wasabi // 26.00 / 45.00

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sides

Fries / vadouvan mayo / 12.50

Pumpkin / carrot / feta / harissa / dukkah / 14.50

Cos / candied walnuts / parmesan / 14.50

Greens / pickled garlic / lemon / salsa verde /
14.50

Brussels sprouts / pecorino / pine nut / 14.50

dessert

Red velvet / cream cheese / ganache /
strawberry / 19.50

“Choccy milk” / hazelnut / panna cotta / cookie
& cream / 19.50

Lemon / ricotta / honey parfait / lavender / 19.50

Fry-pan brownie / roasted banana / toffee / 21.50

famous pavlova

Brandy snap / 21.50

Tiramisu / Dulcey cremeaux / 21.50

Salted caramel / peanut / 21.50

sweet treats

Marshmallow / passionfruit / 11.00

Pistachio / ginger slice / 11.00

Caramelia custard / cinnamon doughnuts / 12.00

Cibo After Dinner Mint / 14.00

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

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

Wildfire washed rind / pickled apricot / cow
/ Nelson / 18.50

Peninsula blue / quince paste / cow /
Canterbury / 19.50

Mt Eliza Blue Monkey / pear / raisin / cow /
Katikati / 19.00

Meyer 3yr aged Gouda / sheep / Mercer/ 19.00

Barry's Bay Wainui vintage cheddar / grapes /
roasted hazelnuts / cow / Canterbury /18.50

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
Big Glory Bay salmon / Stewart Island
Raukumara red wild deer / East Cape
Freedom Farms pork
Juponica Gardens / Viv from Kumeu
Fish / fresh sourced daily
Firstlight Wagyu beef
Te Mana lamb / Central Otago
Hawkes Bay lamb / Hawkes Bay
Savannah NZ Angus beef
Curious Croppers tomatoes / Clevedon
Valrhona chocolate / France
James the cheese guy
Ross Lockey the oyster guy

	dessert wine	
	glass – 90mL	$\frac{1}{2}$ bottle
Domaine Pigeade Muscat de Beaumes de Venise 2017 Rhone Valley, France	17.00	66.00
Baumard ‘Carte d’Or’ Late Harvest Chenin Blanc 2017 Coteaux du Layon, France	19.00	68.00
Nevis Bluff Late Harvest Pinot Gris 2014 – 500mL Central Otago		69.00
Villa Maria Reserve Noble Riesling 2016 Marlborough	19.50	75.00
Loveblock Sweet Moscato 2014 Marlborough	20.50	78.00
Craggy Range ‘Fletcher Family’ Noble Riesling 2010 Marlborough	24.50	89.00
De Bortoli Noble One Botrytis Semillon 2017 Riverina, NSW, Australia	27.50	102.00
Chateau d’Yquem Grand Cru Classé 1998 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
		port
	glass – 75mL	bottle
Dows Fine Tawny	16.00	92.00
Churchills LBV 2008 – 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