

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

appetiser

Duck parfait / breast / sour cherry / walnut / 18.50

Scampi / oyster / kingfish / finger lime / pancetta /
24.50

entrée

Sashimi / wasabi / shoyu / ginger / 29.50

Venison tataki / coffee / chocolate / beetroot /
pea / 29.50

Salmon / custard / dashi / miso / cucumber / 29.50

Lamb tartare / rendang / potato / coconut / 29.50

Pork / shrimp / gochujang / chilli / 29.50

Chicken / prawn / tikka masala / tomato / naan /
29.50

Beef rib / BBQ / clams / crumble / popcorn / 29.50

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

main

Fish / smoked shellfish / ham / parsley /
chickpea / 46.00

Hapuka / slipper lobster / spicy XO / coconut
porridge / 47.50

Tuna / octopus / watermelon / radish / 47.50

CO₂ fish / chips / gribiche / 33.00

Bali duck / mandarin / bok choy / pancake /
47.50

Wagyu beef / carrot / satay / spring roll / 47.50

Lamb / sticky rib / mint / black garlic / pistachio
/ 47.50

340gm eye fillet / crayfish / marrow / cauliflower
/ 64.00

Please advise of any allergies

sides

Fries / vadouvan mayo / 12.50

Pumpkin / carrot / feta / kasundi / 14.50

Cos / candied walnuts / parmesan / 14.50

Greens / pickled garlic / lemon / salsa verde /
14.50

Tomatoes / bocconcini / basil / balsamic / 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 / pea / buckwheat /
radish / caraway cracker // 25.00 / 44.00

Broccolini / satay / cashew / lime / paneer / bok
choy / cucumber // 25.00 / 44.00

Cauliflower / lentil / curry leaf / onion / masala /
almond // 25.00 / 44.00

Pumpkin / carrot / kasundi / ginger / chickpea /
bocconcini // 25.00 / 44.00

Mushrooms / miso / kombucha / fennel /
courgette / wasabi // 25.00 / 44.00

please advise of any allergies

sides

Fries / vadouvan mayo / 12.50

Pumpkin / carrot / feta / kasundi / 14.50

Cos / candied walnuts / parmesan / 14.50

Greens / pickled garlic / lemon / salsa verde /
14.50

Tomatoes / bocconcini / basil / balsamic / 14.50

dessert

Red velvet / cream cheese / ganache /
strawberry / 19.50

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

Lemon / ricotta / honey parfait / lavender / 19.50

Banoffee fry-pan brownie / roasted banana /
toffee / 21.00

famous pavlova

Peach Melba / 21.00

Tiramisu / Dulcey cremeaux / 21.00

Salted caramel / peanut / 21.00

sweet treats

Marshmallow / passionfruit / 11.00

Pistachio / ginger slice / 11.00

‘Fairy-bread’ / macaron / 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
Rhône Valley, France

De Bortoli Noble One 2016
NSW, Australia

Delgado Zuleta Pedro Ximenez
Jerez, Spain

NZ cheese

Drunken Nanny Black Tie chevre / spiced pear
/ raisin compote / goat / Martinborough / 19.50

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

Meyer 3yr aged Gouda / sheep / Mercer/ 19.00

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

French cheese

Munster Cru Val de Weiss / 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 2016 Riverina, New South Wales, 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