

## OUR SHARED MENU

*Oysters, natural or battered - 36 <sup>1/2</sup> doz.*  
*Paua & snapper sausage rolls, green sauce (6) - 26*

### TO START

Crayfish salad, saffron, potato chip  
Pecorino fritter, black garlic  
Beef cheek croquette, tarragon sauce

2019 VILAURA 'BLANC DE BLANC' - HAWKE'S BAY - 125ML

### FIRST

Raw local fish, horseradish cream, oyster mayonnaise & macerated tomato dressing  
Slow cooked pāua, mussels, champagne sauce & cucumber

2021 CHARDONNAY - KIDNAPPERS VINEYARD - HAWKE'S BAY - 75ML

### SECOND

Smoked potato agnolotti, cavolo nero & sauce Bourguignon

2018 PINOT NOIR 'AROHA' - TE MUNA RD VINEYARD - MARTINBOROUGH - 75ML

*Swap - Crayfish mornay soufflé, bisque sauce, saffron croutons & herb salad +25pp*

### MAIN COURSE

*Served with garden leaves & roasted potatoes with confit garlic*

Roast lamb shoulder, almond cream, preserved lemon & harissa dressing

*Swap - 220gm Eye Fillet, served with creamed spinach & tarragon sauce +35pp*

2013 BORDEAUX BLEND 'SOPHIA' GIMBLETT GRAVELS VINEYARD - 150ML

### TO FINISH

Lemon posset, rhubarb & hibiscus soft serve, strawberries & sorrel granita

2023 PEGASUS BAY 'ARIA', LATE HARVEST RIESLING, WAIPARA - 60ML

*Our Shared Menu - 95pp*

*Wine to match + 95pp*

## A LA CARTE

*Oysters, natural or battered - 36 <sup>1/2</sup> doz.*  
*Paua & snapper sausage rolls, green sauce (6) - 26*

### FIRST

Spring garden vegetable salad, sunflower garlic cream, broad bean & zucchini falafel  
Raw local fish, horseradish cream, oyster mayonnaise & macerated tomato dressing

Venison tartare, tarragon sauce, fried anchovy, potato chips

Whitebait fritters, sorrel leaf & tartare sauce

### ENTRÉE

Octopus & asparagus salad, smoked egg, almond & harissa dressing

Smoked potato agnolotti, cavolo nero & sauce Bourguignon

Roasted & stuffed quail breast, blue cheese, walnut & celery pastry

*Swap - Crayfish mornay soufflé, bisque sauce, saffron croutons & herb salad +25pp*

### MAIN COURSE

Black garlic & mushroom scroll, comté custard, pickled oyster mushroom salad  
Steamed flounder, warm tartare hollandaise, jersey benne & grapefruit fennel salad

Duck breast, confit leg hash cake, rhubarb & balsamic roasted shallots

Roasted rack of lamb, kofta stuffed cabbage, courgette & preserved lemon

### MATANGI BEEF SELECTION

350g, Bone-in Sirloin, 21-days dry-aged ( +35 per person)

220g, Eye Fillet, 21-days dry-aged ( +35 per person)

### SIDES

*12 each*

Roast potatoes, confit garlic

Garden salad, candied walnuts, brown sugar dressing

Creamed spinach

*2 Courses - 75pp*

*3 Courses - 95pp*

*4 Courses - 115pp*