

A LA CARTE

Oysters, natural or battered - 36 ^{1/2} doz.
Paua & snapper sausage rolls, green sauce (6) - 26

FIRST

Dressed summer garden plate, cashew & pea falafel
Raw local fish, stonefruit, heirloom tomato & horseradish
Venison tartare, tarragon sauce, fried anchovy, potato chips

ENTRÉE

Marinated octopus & butter bean salad, soft egg, jersey benne potato
Buffalo curd agnolotti, burnt butter sauce, corn & pancetta
Roasted & stuffed quail breast, stonefruit, blue cheese & walnut pastry
Swap - Crayfish mornay soufflé, bisque sauce, saffron crostini & iceberg wedge +25pp

MAIN COURSE

Black garlic & mushroom scroll, creamed corn & pickled shiitake mushroom salad
Pan fried local fish, buttermilk sauce, prawn stuffed conehead cabbage
Duck breast, plum mostarda, cauliflower & fried duck leg boudin
Braised beef short rib, cavolo nero puree, horseradish, hazelnut & baby carrots

MATANGI BEEF SELECTION

Served with grilled broccolini, creamed spinach & tarragon emulsion
350g, Bone-in Sirloin, 21-days dry-aged (+35 per person)
180g, Eye Fillet, 21-days dry-aged (+25 per person)

SIDES TO SHARE

12 each
Roast potatoes, confit garlic
Creamed spinach

2 Courses - 75pp

3 Courses - 95pp

OUR SHARED MENU

Oysters, natural or battered - 36 ^{1/2} doz.
Paua & snapper sausage rolls, green sauce (6) - 26

TO START

Marinated garden carrots, toasted seed granola
Pecorino cheese & crayfish fritter

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

FIRST

Raw local fish, stonefruit, heirloom tomato & horseradish
Roast halloumi, burnt honey dressing, pine nut & beetroot

2024 SAUVIGNON BLANC - TE MUNA RD VINEYARD - MARTINBOROUGH - 75ML

SECOND

Pan fried local fish, zucchini, octopus, hazelnut & burnt butter sauce

2021 CHARDONNAY - KIDNAPPERS VINEYARD - HAWKE'S BAY - 75ML
Swap - Crayfish mornay soufflé, bisque sauce, saffron crostini & iceberg wedge +25pp

MAIN COURSE

Served with roasted potatoes with confit garlic

Roast lamb shoulder, almond cream, pea salad & harissa dressing

Swap - 180gm Eye Fillet, served with creamed spinach & tarragon sauce +25pp
2013 BORDEAUX BLEND 'SOPHIA' GIMBLETT GRAVELS VINEYARD - 150ML

TO FINISH

Lemon posset, yoghurt soft serve, blueberries & almond crumb

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

Our Shared Menu - 95pp

Wine to match + 95pp