

A LA CARTE

Oysters, natural or battered - 36 ^{1/2} doz.

FIRST

Dressed summer garden plate, feta & pea falafel
Raw albacore tuna, stonefruit, heirloom tomato & horseradish
Venison tartare, tarragon sauce, fried anchovy, potato chips

ENTRÉE

Grilled octopus, harissa, soft egg & purple 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

Pecorino cheese soufflé, creamed corn, black garlic & basil
Pan fried tarakihi, mussel sauce, celeriac & pine nut 'risotto'
Duck breast, plum mostarda, cauliflower, fig & duck leg boudin
Braised beef short rib, cavolo nero purée, horseradish, hazelnut & beetroot
Swap - 180g Matangi Eye Fillet, 21 days dry-aged, creamed spinach & tarragon +25pp

SIDES TO SHARE

12 each
Roast potatoes, confit garlic
Balsamic roasted Brussels sprouts & parmesan cream
Cold chopped broccoli salad & caper shallot dressing

2 Courses - 79pp

3 Courses - 99pp

OUR SHARED MENU

Oysters, natural or battered - 36 ^{1/2} doz.

TO START

Fresh fig & feta
Quail tonkatsu

2020 VILAURA 'BLANC DE BLANC' - MARLBOROUGH - 125ML

FIRST

Raw trevally, stonefruit, heirloom tomato & horseradish
Roast halloumi, burnt honey dressing, pine nut & beetroot
2024 SAUVIGNON BLANC - TE MUNA RD VINEYARD - MARTINBOROUGH - 75ML

SECOND

Pan fried tarakihi, mussel sauce, celeriac & pine nut 'risotto'
2021 CHARDONNAY - KIDNAPPERS VINEYARD - HAWKE'S BAY - 75ML

MAIN COURSE

Served with Brussels sprouts & roasted potatoes with confit garlic
Roast lamb shoulder, almond cream, pea salad & harissa dressing
Swap - 180g Matangi Eye Fillet, 21 days dry-aged, creamed spinach & tarragon +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 - 99pp

Wine to match + 95pp