

ENTRÉE

	New Season Bluff Oysters <i>(subject to availability)</i>	(6)	30
(GF)	natural with chardonnay vinegar and lemon or tempura with wasabi emulsion RECOMMENDED MATCH: Pol Roger Reserve NV	(12)	60
	Raw Kingfish		27
	cucumber, kimchi, sesame, avocado, lime RECOMMENDED MATCH: Carrick Riesling 2017		
(VG) (GF)	Heirloom Carrots		25
	curried almonds, garlic crisps, cavalo nero, coconut, tarragon RECOMMENDED MATCH: Omih Road Gewurtztraminer 2014		
(V)	Autumn Mushrooms		25
	brioche, black garlic, leek, truffled egg emulsion, pine nuts RECOMMENDED MATCH: Mount Edward Pinot Gris 2018		
(GF)	Seared Scallops		29
	brown butter, dill pickles, jamon serrano, parsley RECOMMENDED MATCH: Coco di Mama Grillo 2016		
(GF)	Hawke's Bay Lamb Belly		27
	chevre, kumara, mint, garden peas RECOMMENDED MATCH: Chalk Hill Luna Shiraz 2017		
	Wild Venison Carpaccio		27
	duck parfait, blackcurrant, pickled red onion, rye (GF available) RECOMMENDED MATCH: Tank No.32 Primitivo Appassimento 2017		

GF = GLUTEN FREE V = VEGETARIAN

MAIN

(GF)	Free Range Pork Belly	44
	parsnip, cider apple, sage & onion, crackling RECOMMENDED MATCH: Alary Cairanne Cotes du Rhone 2016	
(V)	Roast Cauliflower Risotto	38
	parmigiano reggiano, curry leaf, ras el hanout, mascarpone RECOMMENDED MATCH: Mount Edward Pinot Noir 2016	
(GF)	Local Market Fish	44
	cauliflower, spinach, crab, capers, fennel, tomato RECOMMENDED MATCH: Coco di Mama Grillo 2016	
(GF)	Hawkes Bay Lamb	44
	buffalo curd, eggplant, white almond, rosemary RECOMMENDED MATCH: Mills Reef Elspeth Chardonnay 2015	
(GF)	Hereford Grass Fed Eye Fillet	44
	carrot, sugar snap, shiitake, ox cheek, tarragon mustard RECOMMENDED MATCH: Mills Reef Bespoke 2015	
(GF)	Canterbury Duck Breast	44
	celeriac, baby beetroot, mandarin, pine nuts RECOMMENDED MATCH: Omih Road Gewurtztraminer 2014	
(GF)	Black Angus 450g Rib Eye on the Bone	50
	peppercorn, horseradish, wild watercress, jus gras RECOMMENDED MATCH: Mills Reef Bespoke 2015	
(GF)	Black Angus 600g Rib Eye on the Bone	62
	peppercorn, horseradish, wild watercress, jus gras RECOMMENDED MATCH: Mills Reef Bespoke 2015	

SIDES

(GF) Skin on shoestring fries, porcini salt, thyme	10
(GF) Mixed beets and chevre, crisp sage, almonds, smoke, lemon, pickled onion	12
(GF) New season potatoes, salsa verde, Italian olives, smoked sour cream	12
(GF) Green beans, white anchovies, bonito butter, crisp bacon	12
Brussels sprouts, pancetta crumb, lemon, brown butter, thyme	12
Truffled cos salad, aged parmesan, rye (gluten free available)	12

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DESSERTS

	Chocolate & Berry	19
	53% chocolate, raspberry, macadamia, olive oil (gluten free available) RECOMMENDED MATCH: Quinta De La Rosa LBV 2012	
	Banana & Toffee	19
	cream cheese, rum raisin, gingerbread, oats, (gluten free available) RECOMMENDED MATCH: Brookfields Indulgence Viognier 2017	
	Yuzu Curd	19
	shortbread, yoghurt, blackberry, matcha, sherbet (gluten free available) RECOMMENDED MATCH: Col Vetoraz Prosecco Superiore D.O.C.G.	
(GF)	Rhubarb & Custard	19
	rhubarb, custard, pistachio, caramelised white chocolate RECOMMENDED MATCH: Tupari LHRiesling 2014	
(GF)	Truffles	15
	raspberry, dulce de leche, macadamia RECOMMENDED MATCH: Valdespino El Candado PX	
	Cheese Selection	38
	three premium cheeses served with grapes, spiced date chutney, walnuts, house made lavosh, and line's knækbrød	