

ENTRÉE

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| | New Zealand Whitebait | 28 |
| | free range egg, lemon, crème fraiche, brioche <i>(GF available)</i> RECOMMENDED MATCH: Pol Roger Reserve NV | |
| | Raw Kingfish | 26 |
| | cucumber, kimchi, sesame, avocado, lime RECOMMENDED MATCH: Mondillo Riesling 2018 | |
| (V)(GF) | New Season Asparagus | 23 |
| | black garlic, chevre, pickled red onion, hollandaise, pine nuts RECOMMENDED MATCH: Clos Marguerite Sauvignon Blanc 2017 | |
| (GF) | Seared Scallops | 28 |
| | brown butter, dill pickles, jamon serrano, parsley RECOMMENDED MATCH: Albert Mann Tradition Pinot Gris 2016 | |
| (GF) | Hawke's Bay Lamb Belly | 26 |
| | chevre, kumara, mint, garden peas RECOMMENDED MATCH: Paritua Syrah 2014 | |
| | Raukumara Venison Tartare | 26 |
| | peppercorn, caper, pickled red onion, young mustard RECOMMENDED MATCH: Tank No.32 Primitivo Appassimento 2016 | |

GF = GLUTEN FREE V = VEGETARIAN

MAIN

- (GF) **Free Range Pork Belly** 42
parsnip, cider apple, sage & onion, crackling
RECOMMENDED MATCH: Alary Cairanne Cotes du Rhone 2015
- (V) **Saffron & Mushroom Ravioli** 36
buffalo mozzarella, carrot, celeriac, cashews, tomato
RECOMMENDED MATCH: Greyland's Ridge Pinot Noir 2014
- (GF) **Local Market Fish** 42
cauliflower, spinach, crab, capers, fennel, tomato
RECOMMENDED MATCH: Marc Bredif Classic Vouvray 2016
- (GF) **Hawkes Bay Lamb** 42
buffalo curd, eggplant, white almond, rosemary
RECOMMENDED MATCH: Coopers Creek Swamp Reserve Chardonnay 2016
- (GF) **Hereford Grass Fed Eye Fillet** 42
carrot, sugar snap, shiitake, ox cheek, tarragon mustard
RECOMMENDED MATCH: Geoff Merrill Cabernet Sauvignon 2011
- (GF) **Canterbury Duck Breast** 42
celeriac, baby beetroot, mandarin, pine nuts
RECOMMENDED MATCH: Greyland's Pinot Noir 2014
- (GF) **Black Angus 450g Rib Eye on the Bone** 48
peppercorn, horseradish, wild watercress, jus gras
RECOMMENDED MATCH: Geoff Merrill Cabernet Sauvignon 2011
- (GF) **Black Angus 600g Rib Eye on the Bone** 59
peppercorn, horseradish, wild watercress, jus gras
RECOMMENDED MATCH: Geoff Merrill Cabernet Sauvignon 2011

SIDES

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| (GF) Skin on shoestring fries, porcini salt, thyme | 10 |
| (GF) Roasted beetroot, pickled carrot, curd, seeds | 10 |
| (GF) Roasted potatoes, roast chicken & lemon butter, marjoram | 10 |
| (GF) Green beans, roasted sesame, crispy shallots | 10 |
| Truffled cos, aged parmesan, rye (gluten free available) | 10 |

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DESSERTS

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|------|---|-----------|
| | Chocolate & Berry | 18 |
| | 53% chocolate, raspberry, macadamia, olive oil (gluten free available) RECOMMENDED MATCH: De Bortoli Noble One 2013 | |
| | Banana & Toffee | 18 |
| | cream cheese, rum raisin, gingerbread, oats, (gluten free available) RECOMMENDED MATCH: Brookfields Indulgence Viognier 2017 | |
| | Yuzu Curd | 18 |
| | shortbread, yoghurt, blackberry, matcha, sherbet (gluten free available) RECOMMENDED MATCH: Gibbston Valley Late Harvest Pinot Gris 2016 | |
| (GF) | Rhubarb & Custard | 18 |
| | rhubarb, custard, pistachio, caramelised white chocolate RECOMMENDED MATCH: Tupari LHRiesling 2014 | |
| (GF) | Truffles | 14 |
| | raspberry, dulce de leche, macadamia RECOMMENDED MATCH: Valdespino El Candado PX | |
| | Cheese Selection | 36 |
| | three premium cheeses served with grapes, spiced date chutney, walnuts, house made lavosh, and line's knækbrød | |