

APPETISER

	New Zealand Whitebait	29
	free range egg, lemon, crème fraiche, brioche (GF available) RECOMMENDED MATCH: Pol Roger Reserve NV	
	Duck Liver Parfait	20
	kumara, raspberry, thyme, blackcurrant, pickled red onion, wafer RECOMMENDED MATCH: Escarpment The Edge Pinot Noir 2018	
(GF)	Patagonian Prawns	19
	ponzu pickled persimmon, macadamia, warm horseradish buttermilk RECOMMENDED MATCH: Man O' War Pinque Rose 2018	
	Sturia Vintage Caviar	90
	potato blini, quail egg, soured cream, belvedere beetroot RECOMMENDED MATCH: Domaine Denis Race Chablis 2018	

ENTRÉE

(V)	Handpicked Mushrooms	25
	brioche, black garlic, porcini, pine nuts, parsley RECOMMENDED MATCH: Escarpment The Edge Pinot Noir 2018	
	New Season Asparagus	25
	pancetta, nori, citrus hollandaise, crostini, pine nuts RECOMMENDED MATCH: Nga Waka Pinot Rose 2018	
(GF)	Raw Ora King Salmon	27
	passionfruit, shiso sago, crème fraiche, sansho spiced tapioca crisp RECOMMENDED MATCH: Te Mata Cape Crest Sauvignon Blanc 2018	
(GF)	Seared Scallops	29
	brown butter, cipollini onion, jamon serrano, seasonal herbs RECOMMENDED MATCH: Astrolabe Province Chardonnay 2017	
	Wild Venison Carpaccio	27
	duck parfait, blackcurrant, pickled red onion, rye (GF available) RECOMMENDED MATCH: Rod McDonald Quarter Acre Syrah 2017	
(GF)	Confit Lamb Belly	27
	sprouted cauliflower, saagwala sauce, paneer, almonds, coriander RECOMMENDED MATCH: Tank No.32 Primitivo Appassimento 2018	

MAIN

(V)	Roast Cauliflower Risotto	38
	parmigiano reggiano, curry leaf, ras el hanout, mascarpone RECOMMENDED MATCH: Mount Edward Pinot Noir 2017	
	Local Market Fish	44
	fennel, barley, orange, goat's curd, black olive, charcoal RECOMMENDED MATCH: Marc Bredif Classic Vouvray 2017	
(GF)	Free Range Pork Belly	44
	celeriac, soured apple, caulilini, pernod grapes, chervil, fennel RECOMMENDED MATCH: Alary Cairanne Cotes du Rhone 2016	
(GF)	Canterbury Duck Breast	44
	parsnip, baby beetroot, mandarin, pine nuts RECOMMENDED MATCH: Omihi Road Gewurtztraminer 2014	
(GF)	Hawkes Bay Lamb Rump	44
	coffee roasted kumara, black garlic, bbq onion, carrots, salsa verde RECOMMENDED MATCH: Mills Reef Elspeth Chardonnay 2015	
(GF)	Hereford Grass Fed Eye Fillet	44
	soubise, cipollini, baby leek, smoked ox cheek, black trumpet RECOMMENDED MATCH: Pegasus Bay Merlot Cabernet 2016	
(GF)	Black Angus 450g Rib Eye on the Bone	50
	peppercorn, horseradish, wild watercress, jus gras RECOMMENDED MATCH: Fromm Vineyard Syrah 2014	
(GF)	Black Angus 600g Rib Eye on the Bone	62
	peppercorn, horseradish, wild watercress, jus gras RECOMMENDED MATCH: Fromm Vineyard Syrah 2014	

SIDES

(GF) Skin on shoestring fries, porcini salt, thyme	10
(GF) Mixed beets and chevre, crisp sage, almonds, smoke, lemon, pickled onion	12
(GF) Brown butter potato mash, fresh chives	12
(GF) Green beans, white anchovies, bonito butter, crisp bacon	12
Collard Greens, courgette, pancetta crumb, lemon, thyme	12
Truffled cos salad, aged parmesan, rye (gluten free available)	12

GF = GLUTEN FREE

DESSERTS

	Chocolate & Berry	19
	53% chocolate, raspberry, macadamia, olive oil (gluten free available) RECOMMENDED MATCH: Wooing Tree Tickled Pink 2019	
	Warm Cherry Clafoutis	19
	chocolate espresso ganache, pistachio, cacao, cherry, ice cream RECOMMENDED MATCH: Taylor's Fine Ruby Port	
(GF)	Passionfruit Mousse	19
	valrhona chocolate, meringue, lime sherbet, mint, macadamia RECOMMENDED MATCH: Perlage Prosecco Superiore NV	
(GF)	Tonka Bean Brûlée	19
	poached pear, caramel crunch, violet chantilly cream, thyme RECOMMENDED MATCH: Gibbston Valley LH Pinot Gris 2017	
(GF)	Handmade Truffles	15
	raspberry, dulce de leche, macadamia RECOMMENDED MATCH: Valdespino El Candado PX	
	Premium Cheese Selection	38
	three premium cheeses served with spiced apple compote, honeycomb, handmade quince paste, house made lavosh, and line's knækbrød	
	Single Premium Cheese	17.5
	Choose one of our three premium cheeses served with recommended accompaniment, house made lavosh, and line's knækbrød	