

## APPETISER

	<b>Regional Oysters</b> <i>(subject to availability)</i>	(6)	42
(GF)	natural with chardonnay vinegar, or tempura with lemon aioli RECOMMENDED MATCH: Laurent Perrier La Cuvee NV	(12)	84
(GFA)	<b>Chicken Liver Parfait</b> orange marmalade, aromatic brioche RECOMMENDED MATCH: Hawkshead Pinot Gris 2022		24
(GFA)	<b>Agria Potato Gnocchi</b> ricotta, tomato compote, pine nuts, smoked Gouda RECOMMENDED MATCH: Black Barn Barrel Fermented Chardonnay 2022		24

## ENTRÉE

(GF)(DF)	<b>Sugar Cured Salmon</b> dragon fruit, avocado, cucumber, ponzu, dill RECOMMENDED MATCH: Blackenbrook Pinot Blanc 2022		29
(GF)(DF)	<b>Marinated Beef Tartare</b> soy, sesame, daikon, dashi, furikake, crispy nori RECOMMENDED MATCH: 2019 Catena Zapata Malbec		29
(GF)(DF)	<b>Seared Scallops</b> ajo blanco, pancetta crumps, fennel, grapes RECOMMENDED MATCH: 2022 Blackenbrook Pinot Blanc		32
(GF)	<b>Hawkes Bay Lamb</b> belly, rack, butternut, charred eggplant, dates, buckwheat RECOMMENDED MATCH: Trinity Hill Syrah 2021		32
(V) (GFA)	<b>Courgette &amp; Three Cheese Ballotine</b> preserved vegetables, spring herbs, lavosh, frozen tamarillo RECOMMENDED MATCH: Domaine Houchart Sainte Victoire Rosé 2021		27

GF = GLUTEN FREE

V = VEGETARIAN

DF = DAIRY FREE

GFA = GLUTEN FREE AVAILABLE

## MAIN

	<b>Long Line Market Fish</b>	<b>49</b>
	whitebait, green asparagus, wakame, hollandaise, grains RECOMMENDED MATCH: Hans Herzog 'Mistral' Viognier/Marsanne/Roussanne 2018	
(GF)	<b>Pasture Fed Beef Eye Fillet</b>	<b>54</b>
	potato galette, spinach puree, shitake, sorrel butter RECOMMENDED MATCH: Vasse Felix 'Filius' Cabernet Sauvignon 2021	
(GF)	<b>Seared Duck Breast</b>	<b>49</b>
	carrot puree, golden raisins, snow peas, manjari, radicchio RECOMMENDED MATCH: Peregrine Pinot Noir 2020	
(GF)	<b>South Island Venison Loin</b>	<b>49</b>
	parsnip puree, rhubarb, kale, liquorice RECOMMENDED MATCH: Trinity Hill Syrah 2021	
(GF)	<b>Free Range Pork Belly</b>	<b>49</b>
	celeriac, pork hock, savoy cabbage, pickled enoki, apple cider RECOMMENDED MATCH: Stag's Leap Hands of Time Chardonnay 2019	
	<b>Beef Short Rib</b>	<b>45</b>
	beetroot & black garlic, bacon lardon, radish, parsley RECOMMENDED MATCH: Catena Zapata Malbec 2019	
(V)	<b>Eggplant and Tofu Dumplings</b>	<b>42</b>
	edamame, snow peas, shiitake, pine nuts, watercress RECOMMENDED MATCH: Black Barn Barrel Fermented Chardonnay 2022	
(GF)	<b>Handpicked Aged Beef Sirloin (300g)</b>	<b>58</b>
	black garlic butter, wild watercress, jus gras RECOMMENDED MATCH: Château Giscours 'Le Haut-Medoc de Giscours' Cabernet Sauvignon/Merlot 2018	
(GF)	<b>Black Angus Rib Eye on the Bone (450g)</b>	<b>62</b>
	cafe de paris butter, wild watercress, jus gras RECOMMENDED MATCH: 2021 Vasse Felix 'Filius' Cabernet Sauvignon	

## SIDES

(GF) Skin on Shoestring Fries, parmesan	15
(GF) Smoked Agrida Mash, fresh chives	15
(GF) Seasonal greens, toasted garlic butter	15
(GF) Spring lettuce leaves, molasses dressing	15

GF = GLUTEN FREE

## DESSERTS

	<b>Dark Chocolate Mousse</b>	22
	tonka bean custard, honeycomb, chocolate soil, strawberry RECOMMENDED MATCH: Pegasus Bay 'Finale' Semillon/Sauvignon Blanc 2019	
	<b>Vanilla Crème Caramel</b>	22
	pineapple, elderflower, granola, frozen buffalo yoghurt RECOMMENDED MATCH: Château Rieussec 'Les Carmes de Rieussec' 2016	
(GF)	<b>Green Tea and Miso</b>	22
	passionfruit, caramelized white chocolate, blueberries, miso ice cream RECOMMENDED MATCH: Pegasus Bay 'Finale' Semillon/Sauvignon Blanc 2019	
	<b>Carrot Cake</b>	22
	cream cheese, frangipane, orange, coconut sorbet RECOMMENDED MATCH: Disznókő Tokaji Aszu 5 Puttonyos 2012	
	<b>Dark Chocolate Fondant</b>	22
	chocolate soil, buttermilk ice cream RECOMMENDED MATCH: Château Rieussec 'Les Carmes de Rieussec' 2016	
	<b>Petit Fours</b>	22
	cannoli with orange blossom, S'mores, layer cake with hazelnut cremeux, canelé RECOMMENDED MATCH: 2019 Pegasus Bay 'Finale'	
	<b>Single Premium Cheese</b>	20
	choose one of our three premium cheeses served with spiced apple compote, honeycomb, handmade quince paste, buckwheat lavosh	
	<b>Premium Cheese Selection</b>	42
	three premium cheeses served with spiced apple compote, honeycomb, handmade quince paste, buckwheat lavosh	