

## APPETISER

<b>Seasonal Oysters</b> ( <i>subject to availability</i> )	(6) POA
natural with chardonnay vinegar, or tempura with lemon aioli	(12) POA
RECOMMENDED MATCH: Laurent Perrier La Cuvee NV	
<b>Chicken Liver Parfait</b>	24
pear and ginger relish, aromatic brioche	
RECOMMENDED MATCH: Neudorf Tiritiri Pinot Gris 2023	
<b>Chickpea Croquettes</b>	14
tzatziki, cumin, parmesan	
RECOMMENDED MATCH: Dog Point Sauvignon Blanc 2023	
<b>Prawn Cappelletti</b>	18
olive tapenade, velouté	
RECOMMENDED MATCH: Marc Bredif Vouvray 2022	

## ENTRÉE

<b>Citrus Cured Kingfish</b>	29
green apple, celery, sea grapes, cultured cream, ponzu, watercress	
RECOMMENDED MATCH: Saint Clair Pioneer Block Rose 2023	
<b>Marinated Beef Tartare</b>	29
soy, sesame, daikon, dashi, furikake, crispy nori	
RECOMMENDED MATCH: Guigal Cotes du Rhone Rouge 2020	
<b>Seared Scallops</b>	32
caulilini, pancetta crumbs, grapes, chervil	
RECOMMENDED MATCH: Smith & Sheth CRU Chardonnay 2021	
<b>Southland Lamb</b>	32
belly, rack, confit potato, charred eggplant, tomato, courgette, smoked feta	
RECOMMENDED MATCH: Sebastiani Zinfandel 2021	
(V) <b>Courgette &amp; Three Cheese Ballotine</b>	27
preserved vegetables, spring herbs, lavosh, frozen tamarillo	
RECOMMENDED MATCH: Dog Point Sauvignon Blanc 2023	

V = VEGETARIAN

## MAIN

	<b>Long Line Market Fish</b>	49
	mussels, haricot blanc, bagna cauda, capsicum, witloof RECOMMENDED MATCH: Marc Bredif Vouvray Classic 2022	
	<b>Pasture Fed Beef Eye Fillet</b>	54
	celeriac, green asparagus, shiitake, onion compote, herb butter RECOMMENDED MATCH: Craggy Range Te Kahu 2021	
	<b>Seared Duck Breast</b>	49
	beetroot & black garlic, snow peas, macadamia, orange RECOMMENDED MATCH: Rockburn Pinot Noir 2023	
	<b>Free Range Pork Belly</b>	49
	parsnip, fennel confiture, pomegranate, nduja, almond RECOMMENDED MATCH: Mt. Beautiful Riesling 2018	
	<b>Beef Short Rib</b>	45
	ajo blanco, kohlrabi, pickled onion, sesame, crispy rice, parsley RECOMMENDED MATCH: Catena Zapata Malbec 2020	
(v)	<b>Eggplant and Tofu Dumplings</b>	45
	edamame, snow peas, shiitake, pine nuts, watercress RECOMMENDED MATCH: Sebastiani Zinfandel 2021	
	<b>Handpicked Aged Beef Sirloin (300g)</b>	58
	black garlic butter, wild watercress, jus gras RECOMMENDED MATCH: Le Volte dell'Ornellaia 2020	
	<b>Black Angus Rib Eye on the Bone (450g)</b>	62
	cafe de paris butter, wild watercress, jus gras RECOMMENDED MATCH: Chateau Giscours Le-Haut-Medoc de Giscours 2018	

## SIDES

Skin on Shoestring Fries, parmesan	15
Smoked Agrida Mash, fresh chives	15
Seasonal greens, toasted garlic butter	15
Spring lettuce leaves, molasses dressing	15
Charred Cabbage, hazelnut pesto, gouda	15

## DESSERTS

<b>Dark Chocolate Mousse</b>	22
peanut butter, mandarin, honeycomb, buttermilk RECOMMENDED MATCH: Warre's Otima 10 y/o Tawny Port	
<b>Vanilla Crème Caramel</b>	22
poached pear, elderflower, granola, buffalo yoghurt RECOMMENDED MATCH: Mondillo Nina Late Harvest Riesling 2022	
<b>Green Tea and Miso</b>	22
passionfruit, caramelised white chocolate, strawberries, miso ice cream RECOMMENDED MATCH: Mondillo Nina Late Harvest Riesling 2021	
<b>Black Forest Fondant</b>	22
cherry compote, chocolate soil, mascarpone ice cream RECOMMENDED MATCH: Pegasus Bay Finale 2021	
<b>Petit Fours</b>	22
cannoli with orange blossom, s'mores, mini ice cream cone with white chocolate and strawberry sorbet, canelé RECOMMENDED MATCH: Sundae Satisfaction Cocktail	
<b>Single Premium Cheese</b>	20
choose one of our three premium cheeses served with spiced apple compote, 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	