

ENTRÉE

(GF)	New Season Bluff Oysters <i>(subject to availability)</i>	(6)	30
	natural with chardonnay vinegar and lemon or natural with wasabi emulsion	(12)	58
	RECOMMENDED MATCH: Pol Roger Reserve NV		
(V)(GF)	Clevedon Buffalo Mozzarella		22
	black garlic, sour cream, pickled vegetables, walnuts		
	RECOMMENDED MATCH: Peregrine Rastasburn Riesling 2014		
	Seared Scallops		28
	cauliflower, jamon mangalica, brioche, kombu		
	RECOMMENDED MATCH: Kumeu River Pinot Gris 2015		
(GF)	Kingfish		24
	South Island wasabi, avocado, miso, coriander		
	RECOMMENDED MATCH: Marc Bredif Classic Vouvray 2015		
(GF)	Hawke's Bay Lamb Belly		26
	broad beans, chevre, kumara, sprouting peas		
	RECOMMENDED MATCH: Geoff Merrill Cabernet Sauvignon 2010		
	Raukumara Venison Tartare		26
	peppercorn, caper, pickled red onion, young mustard		
	RECOMMENDED MATCH: Bogle Old Vine Zinfandel 2014		

GF = GLUTEN FREE V = VEGETARIAN

MAIN

- (GF) **Freedom Farms Pork Belly** 39
parsnip, cider apple, sage & onion, crackling
RECOMMENDED MATCH: E. Guigal Cotes du Rhone 2012
- (V) **Open Lasagne** 35
mushroom, goat cheese, celeriac, zucchini, pine nuts
RECOMMENDED MATCH: Peregrine Pinot Noir 2014
- (GF) **Local Market Fish** 39
fennel, cauliflower, spanner crab, grape
RECOMMENDED MATCH: Marc Bredif Classic Vouvray 2015
- Hawkes Bay Lamb** 42
swede, rosemary, black pudding, brussels sprouts
RECOMMENDED MATCH: Mills Reef Elspeth Chardonnay 2014
- (GF) **Hereford Grass Fed Eye Fillet** 42
celeriac, smoked mushroom, garlic, ox cheek
RECOMMENDED MATCH: Trivento Reserve Malbec 2015
- (GF) **Gameford Lodge Duck Breast** 42
carrot, smoked beetroot, citrus, pine nuts
RECOMMENDED MATCH: Chateau Thivin Brouilly Reverdon 2014
- (GF) **Black Angus 450g Rib Eye on the Bone** 48
peppercorn, horseradish, wild watercress, jus gras
RECOMMENDED MATCH: Man O' War Ironclad 2011
- (GF) **Black Angus 600g Rib Eye on the Bone** 59
peppercorn, horseradish, wild watercress, jus gras
RECOMMENDED MATCH: Te Mata Coleraine 2005

SIDES

(GF) Skin on shoestring fries, porcini salt, thyme	10
(GF) Roasted beetroot, pickled carrot, curd, seeds	10
(GF) New season potatoes, shallot, oregano, watercress	10
(GF) Green beans, green garlic, buttermilk, almonds	10
(GF) Truffled cos, sherry vinegar, aged parmesan, rye	10

GF - GLUTEN FREE V - VEGETARIAN

DESSERTS

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|---|----|
| 53% Chocolate
raspberry, macadamia, caramel, olive oil
RECOMMENDED MATCH: Wooing Tree Tickled Pink 2015 | 17 |
| Mandarin Textures
cream cheese, gingerbread, oats, coriander
RECOMMENDED MATCH: Stone Paddock Isabella 2009 | 17 |
| Passionfruit Curd
frozen yoghurt, blackberry, vanilla, sherbet
RECOMMENDED MATCH: Donnafugata Kabir Moscato 2014 | 17 |
| Rhubarb & Custard
rhubarb, custard, pistachio, caramelised white chocolate
RECOMMENDED MATCH: Aurum Port Molyneux 2012 | 17 |
| Truffles
raspberry, dulce de leche, macadamia
RECOMMENDED MATCH: Espresso Martini | 14 |
| NZ Cheese Selection
three premium cheeses served with grapes, quince, walnuts
and house made lavosh | 26 |