

# ENTRÉE

	<b>New Season Bluff Oysters</b> <i>(subject to availability)</i>	(6)	30
(GF)	natural with chardonnay vinegar and lemon or tempura with wasabi emulsion RECOMMENDED MATCH: Pol Roger Reserve NV	(12)	58
(GF)	<b>Raw NZ King Salmon</b> miso, avocado, green apple, tapioca RECOMMENDED MATCH: Kerpen Kabinett Feinherb Riesling 2015		26
(V)(GF)	<b>Charred Zucchini</b> parmesan, black garlic, pine nuts, saffron onion RECOMMENDED MATCH: Amisfield Dry Riesling 2015		23
(GF)	<b>Seared Scallops</b> chicken emulsion, charred sweetcorn, zucchini, kombu RECOMMENDED MATCH: Albert Mann Tradition Pinot Gris 2015		28
(GF)	<b>Hawke's Bay Lamb Belly</b> chevre, kumara, mint, garden peas RECOMMENDED MATCH: Zuccardi Serie A Malbec 2015		26
	<b>Raukumara Venison Tartare</b> peppercorn, caper, pickled red onion, young mustard RECOMMENDED MATCH: Bogle Old Vine Zinfandel 2015		26

GF - GLUTEN FREE      V - VEGETARIAN

## MAIN

(GF)	<b>Freedom Farms Pork Belly</b>	42
	parsnip, cider apple, sage & onion, crackling RECOMMENDED MATCH: E. Guigal Cotes du Rhone 2013	
(V)	<b>Saffron Ravioli</b>	36
	mushroom, mozzarella, chestnut, celeriac, pine nuts RECOMMENDED MATCH: Peregrine Pinot Noir 2014	
(GF)	<b>Local Market Fish</b>	42
	cauliflower, spinach, crab, capers RECOMMENDED MATCH: Marc Bredif Classic Vouvray 2016	
(GF)	<b>Hawkes Bay Lamb</b>	42
	carrot, buffalo curd, onion, white almond, rosemary RECOMMENDED MATCH: Mills Reef Elspeth Chardonnay 2015	
(GF)	<b>Hereford Grass Fed Eye Fillet</b>	42
	charred leek, chestnut, shiitake, ox cheek, mustard RECOMMENDED MATCH: Geoff Merrill Cabernet Sauvignon 2011	
(GF)	<b>Confit Duck Leg</b>	42
	celeriac, baby beetroot, mandarin, pine nuts RECOMMENDED MATCH: Peregrine Pinot Noir 2014	
(GF)	<b>Black Angus 450g Rib Eye on the Bone</b>	48
	peppercorn, horseradish, wild watercress, jus gras RECOMMENDED MATCH: Te Mata Awatea 2016	
(GF)	<b>Black Angus 600g Rib Eye on the Bone</b>	59
	peppercorn, horseradish, wild watercress, jus gras RECOMMENDED MATCH: Te Mata Awatea 2016	

## SIDES

(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

	<b>53% Chocolate</b>	<b>18</b>
	raspberry, macadamia, caramel, olive oil (gluten free available) RECOMMENDED MATCH: Donnafugata Kabir Moscato 2015	
	<b>Banana &amp; Toffee</b>	<b>18</b>
	cream cheese, rum raisin, gingerbread, oats, (gluten free available) RECOMMENDED MATCH: De Bortoli Noble One 2013	
	<b>Passionfruit Curd</b>	<b>18</b>
	frozen yoghurt, blackberry, vanilla, sherbet (gluten free available) RECOMMENDED MATCH: Alluviale Anobli Sauvignon Blanc 2008	
(GF)	<b>Rhubarb &amp; Custard</b>	<b>18</b>
	rhubarb, custard, pistachio, caramelised white chocolate RECOMMENDED MATCH: Forrest Botrytised Riesling 2016	
(GF)	<b>Truffles</b>	<b>14</b>
	raspberry, dulce de leche, macadamia RECOMMENDED MATCH: Valdespino El Candado PX	
	<b>Cheese Selection</b>	<b>36</b>
	three premium cheeses served with grapes, spiced date chutney, walnuts, house made lavosh, and line's knækbrød	