

ENTRÉE

	New Season Bluff Oysters <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)	Raw Kingfish cucumber, kimchi, sesame, avocado, lime RECOMMENDED MATCH: Kerpen Kabinett Feinherb Riesling 2015		26
(V)	Aged Cheddar Gnocchi french onion, black garlic, toast, golden mustard RECOMMENDED MATCH: Amisfield Dry Riesling 2015		23
(GF)	Seared Scallops brown butter, dill pickles, jamon mangelica, parsley RECOMMENDED MATCH: Albert Mann Tradition Pinot Gris 2015		28
(GF)	Hawke's Bay Lamb Belly chevre, kumara, mint, garden peas RECOMMENDED MATCH: Zuccardi Serie A Malbec 2015		26
	Raukumara Venison Tartare peppercorn, caper, pickled red onion, young mustard RECOMMENDED MATCH: Bogle Old Vine Zinfandel 2015		26

GF - GLUTEN FREE V - VEGETARIAN

MAIN

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

	Chocolate & Orange	18
	53% chocolate, orange, feuilletine, hazelnut, cocoa (gluten free available) RECOMMENDED MATCH: Donnafugata Kabir Moscato 2015	
	Banana & Toffee	18
	cream cheese, rum raisin, gingerbread, oats, (gluten free available) RECOMMENDED MATCH: De Bortoli Noble One 2015	
	Passionfruit Curd	18
	frozen yoghurt, blackberry, vanilla, sherbet (gluten free available) RECOMMENDED MATCH: Gibbston Valley Late Harvest Pinot Gris 2016	
(GF)	Rhubarb & Custard	18
	rhubarb, custard, pistachio, caramelised white chocolate RECOMMENDED MATCH: Forrest Botrytised Riesling 2016	
(GF)	Truffles	14
	raspberry, dulce de leche, macadamia RECOMMENDED MATCH: Valdespino El Candado PX	
	Cheese Selection	36
	three premium cheeses served with grapes, spiced date chutney, walnuts, house made lavosh, and line's knækbrød	