

## APPETISER

	<b>New Zealand Whitebait</b>	29
	free range egg, lemon, crème fraiche, brioche (GF available) RECOMMENDED MATCH: Clos Marguerite Sauvignon Blanc 2018	
	<b>Chicken Liver Parfait</b>	20
	blackberries, kumara, thyme, red onion, rye, cracker RECOMMENDED MATCH: Château Thivin Brouilly Reverdon 2017	
(GF)(DF)	<b>Grilled Octopus</b>	19
	coco beans, lemon, chorizo, fennel, basil RECOMMENDED MATCH: Marc Bredif Classic Vouvray 2017	
	<b>Sturia Vintage Caviar</b>	90
	potato blini, quail egg, soured cream, belvedere beetroot RECOMMENDED MATCH: Pol Roger Reserve NV	

## ENTRÉE

(V)	<b>Handpicked Mushrooms</b>	25
	brioche, black garlic, porcini, hazelnut, pine oil RECOMMENDED MATCH: Astrolabe Province Chardonnay 2017	
(GF)(DF)	<b>Citrus Cured Kingfish</b>	27
	watermelon, coconut, avocado, shiso, crispy rice RECOMMENDED MATCH: Wooing Tree Blondie 2019	
(GF)	<b>Seared Scallops</b>	29
	sweetcorn, pancetta, black sesame, kawakawa RECOMMENDED MATCH: Astrolabe Province Chardonnay 2017	
	<b>Wild Venison Tartare</b>	27
	blueberry, coffee crème, macadamia, rye, mustard RECOMMENDED MATCH: Rod McDonald Quarter Acre Syrah 2017	
(GF)	<b>Confit Lamb Belly</b>	27
	beetroot, grilled carrots, buckwheat, horseradish, parsley RECOMMENDED MATCH: Tank No.32 Primitivo Appassimento 2018	

## MAIN

- (V) **Roast Cauliflower Risotto** 39  
parmigiano reggiano, curry leaf, ras el hanout, mascarpone  
RECOMMENDED MATCH: Mount Edward Pinot Noir 2017
- Long Line Market Fish** 46  
fennel, barley, orange, goat's curd, black olive, tomato  
RECOMMENDED MATCH: Nevis Bluff Pinot Blanc 2015
- (GF) **Free Range Pork Belly** 44  
celeriac, soured apple, caulilini, pernod grapes, chervil, fennel  
RECOMMENDED MATCH: Les Grand Bois Maximilien Cairanne 2017
- (GF) **Canterbury Duck Breast** 44  
parsnip puree, plum, chestnut, onion, witloof  
RECOMMENDED MATCH: Askerne Gewürtztraminer 2015
- (GF) **Hawke's Bay Lamb Rack** 46  
sweetbreads, carrot, pine nuts, liquorice, sorrel butter  
RECOMMENDED MATCH: Man O' War Pinque Rose 2019
- (GF)(DF) **Pasture Fed Hereford Eye Fillet** 44  
eggplant, miso, sautéed shiitake, turnip, charcoal  
RECOMMENDED MATCH: Pegasus Bay Merlot Cabernet 2016
- (GF) **Black Angus 450g Rib Eye on the Bone** 50  
peppercorn, horseradish, wild watercress, jus gras  
RECOMMENDED MATCH: Pegasus Bay Merlot Cabernet 2016
- (GF) **Black Angus 600g Rib Eye on the Bone** 62  
peppercorn, horseradish, wild watercress, jus gras  
RECOMMENDED MATCH: Paritua 21.12 2014

## SIDES

(GF) Skin on shoestring fries, black truffle salt, thyme	10
(GF) Mixed Beets, buffalo curd, sage, black olive	12
(GF) Smoked Potato Mash, fresh chives	12
(GF) Green Beans, white anchovies, bonito butter, crisp bacon	12
Young Broccoli, courgette, gremolata (gluten free available)	12
Baby Cos Lettuce, Caesar dressing, sourdough (gluten free available)	12

GF = GLUTEN FREE

## DESSERTS

	<b>Chocolate &amp; Cherry</b>	<b>19</b>
	chocolate mousse, preserved cherries, mascarpone, salted caramel RECOMMENDED MATCH: Woong Tree Tickled Pink 2019	
	<b>Warm Blueberry Pudding</b>	<b>19</b>
	espresso ganache, cocoa nibs, pistachio, white chocolate sorbet RECOMMENDED MATCH: Taylor's Fine Ruby Port	
(GF)	<b>Vanilla Bean Custard</b>	<b>19</b>
	poached apricots, almond, meringue, rose petal, raspberry sorbet RECOMMENDED MATCH: Brookfields Indulgence Viognier 2017	
(GF)	<b>Tonka Bean Brûlée</b>	<b>19</b>
	compressed strawberries, cream chantilly, hibiscus, ginger RECOMMENDED MATCH: Gibbston Valley LH Pinot Gris 2017	
(GF)	<b>Handmade Truffles</b>	<b>15</b>
	raspberry, dulce de leche, macadamia RECOMMENDED MATCH: Valdespino El Candado PX	
	<b>Premium Cheese Selection</b>	<b>38</b>
	three premium cheeses served with spiced apple compote, honeycomb, handmade quince paste, house made lavosh, and line's knækbrød	
	<b>Single Premium Cheese</b>	<b>17.5</b>
	Choose one of our three premium cheeses served with recommended accompaniment, house made lavosh, and line's knækbrød	