

APPETISER

- (GF) **Regional Oysters (3pc)** 24
lemon, wakame, cultured cream
RECOMMENDED MATCH: Champagne Laurent Perrier La Cuvee NV
- Chicken Liver Parfait** 20
cherries, aromatic brioche
RECOMMENDED MATCH: Dry River Pinot Gris 2019

ENTRÉE

- (GF)(DF) **Sugar Cured Salmon** 28
compressed melon, elderflower, avocado, radish, samphire, dill
RECOMMENDED MATCH: Mondillo Riesling 2020
- (GF)(DF) **Marinated Beef Tartare** 28
dashi emulsion, daikon, nori, sweet potato, egg yolk, shiso
RECOMMENDED MATCH: Stonecroft Serine Syrah 2018
- (GF) **Confit Lamb Belly** 27
carrot puree, vanilla, yoghurt, hummus, cucumber, mint
RECOMMENDED MATCH: Catena High Mountain Vines Malbec 2018
- (V)(GFA) **Salt Baked Baby Beets** 26
smoked almond, grilled apricot, buffalo curd, beach spinach, freekeh
RECOMMENDED MATCH: Nautilus Sauvignon Blanc 2020

GF - GLUTEN FREE

V - VEGETARIAN

DF - DAIRY FREE

GFA - GLUTEN FREE AVAILABLE

MAIN

(GFA)	Long Line Market Fish	46
	prawns, Martinez chorizo, fennel crème, basil soil RECOMMENDED MATCH: Marc Bredif Vouvray Classic 2019	
(GFA)	Pasture Fed Beef Eye Fillet	46
	agria butter, eggplant, edamame, enoki, potato ribbon, miso RECOMMENDED MATCH: Te Mata Awatea 2019	
(GF)	Seared Duck Breast	46
	confit croquettes, parsnip, peach, wilted kai-lan, manjari jus, chamomile RECOMMENDED MATCH: Rockburn Pinot Noir 2019	
(GFA)	Hawke's Bay Lamb Rack	46
	baked fig, sweetbreads, chickpea, soubise, brussels sprout, walnut RECOMMENDED MATCH: Geoff Merrill Cabernet Sauvignon 2013	
(GF)	Free Range Pork Belly	46
	cauliflower, braised leek, onion confiture, pineapple RECOMMENDED MATCH: Mondillo Riesling 2020	
(V)	Butternut Pumpkin Agnolotti	40
	parmesan velouté, young spinach, witloof, sage, candied walnuts RECOMMENDED MATCH: Carrick Bannockburn Chardonnay 2017	
(GF)	Black Angus Rib Eye on the Bone (450g)	59
	cafe de paris butter, wild watercress, jus gras RECOMMENDED MATCH: Te Mata Awatea 2019	
(GF)	Handpicked Aged Beef Sirloin (300g)	49
	black garlic butter, wild watercress, jus gras RECOMMENDED MATCH: Catena High Mountain Vines Malbec 2018	

SIDES

(GF) Skin on Shoestring Fries, parmesan	10
(GF) Smoked Potato Mash, fresh chives	12
(GF) Green Beans, toasted garlic butter	12
(GF) Summer Leaf Salad, raspberry vinaigrette, seeds	12

GF - GLUTEN FREE

DESSERTS

(GFA)	Dark Chocolate Mousse	19
	cardamom, green tea, cherries, dehydrated chocolate, peanut butter RECOMMENDED MATCH: Wooing Tree Tickled Pink 2020	
	Vanilla Crème Caramel	19
	rhubarb, hibiscus, raspberry, ginger, buckwheat, frozen white chocolate RECOMMENDED MATCH: Gibbston Valley Late Harvest Pinot Gris 2017	
	Blueberry 'Cheesecake'	19
	biscotti, goat cheese, streusel, hazelnut, granny smith sorbet RECOMMENDED MATCH: Chapoutier Muscat Beaumes du Venise 2018	
	Feijoa & Blackberry Mille Feuille	19
	filo, tonka bean, caramelised coconut, pistachio praline RECOMMENDED MATCH: Wooing Tree Tickled Pink 2020	
(GF)	Handmade Truffles	19
	passionfruit & white chocolate, salted caramel, almond & coffee RECOMMENDED MATCH: Grahams 10 Year Tawny	
	Premium Cheese Selection	38
	three premium cheeses served with spiced apple compote, honeycomb, handmade quince paste, house made lavosh, fruit bread	
	Single Premium Cheese	19
	choose one of our three premium cheeses served with recommended accompaniment, house made lavosh, fruit bread	