

ENTRÉE

(GF)	Raw Kingfish South Island wasabi, avocado, miso, coriander RECOMMENDED MATCH: Marc Bredif Classic Vouvray 2015	24
	New Zealand Whitebait Sandwich sourdough, lemon, watercress, crème fraîche RECOMMENDED MATCH: Champagne Pol Roger NV	28
(V)(GF)	Wild Mushrooms chawanmushi, seaweed, Asian chive, edamame, pine nuts RECOMMENDED MATCH: Peregrine Rastasburn Riesling 2014	22
	Seared Scallops cauliflower, jamon mangalica, brioche, kombu RECOMMENDED MATCH: Matawhero SV Chardonnay 2016	28
(GF)	Hawke's Bay Lamb Belly chevre, kumara, mint, garden peas RECOMMENDED MATCH: Mitolo The Nessus Shiraz 2014	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

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| (GF) | Freedom Farms Pork Belly | 39 |
| | parsnip, cider apple, sage & onion, crackling
RECOMMENDED MATCH: E. Guigal Cotes du Rhone 2012 | |
| (V) | Spinach & Ricotta Cannelloni | 35 |
| | eggplant, tomato, artichoke, olive, lemon
RECOMMENDED MATCH: Mills Reef Elspeth Chardonnay 2014 | |
| (GF) | Local Market Fish | 39 |
| | cloudy bay clams, fennel, tomato, brown butter, capers
RECOMMENDED MATCH: Prophet's Rock Dry Riesling 2014 | |
| (GF) | Hawkes Bay Lamb | 42 |
| | capsicum, chickpea, feta, artichoke, pistachio
RECOMMENDED MATCH: SQM The Gravels Syrah 2014 | |
| (GF) | Hereford Grass Fed Eye Fillet | 42 |
| | ox cheek, carrot, pearl onion, shiitake, chardonnay mustard
RECOMMENDED MATCH: Geoff Merrill Cabernet Sauvignon 2011 | |
| (GF) | Gameford Lodge Duck Breast | 42 |
| | beetroot, eggplant, mandarin, cashew, spring onion
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 2015 | |
| (GF) | Black Angus 600g Rib Eye on the Bone | 59 |
| | peppercorn, horseradish, wild watercress, jus gras
RECOMMENDED MATCH: Te Mata Awatea 2015 | |

SIDES

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

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DESSERTS

53% Chocolate	17
raspberry, macadamia, caramel, olive oil RECOMMENDED MATCH: Donnafugata Kabir Moscato 2015	
Mandarin Textures	17
cream cheese, gingerbread, oats, coriander RECOMMENDED MATCH: Chateau Roumieu Haut-Placey Sauternes 2013	
Passionfruit Curd	17
frozen yoghurt, blackberry, vanilla, sherbet RECOMMENDED MATCH: Alluviale Anobli Sauvignon Blanc 2008	
Rhubarb & Custard	17
rhubarb, custard, pistachio, caramelised white chocolate RECOMMENDED MATCH: Forrest Botrytised Riesling 2016	
Truffles	14
raspberry, dulce de leche, macadamia RECOMMENDED MATCH: Espresso Martini	
Cheese Selection	36
three premium cheeses served with grapes, date relish, walnuts and house made lavosh	