

ENTRÉE

(GF)	New Season Bluff Oysters <i>(subject to availability)</i>	(6)	30
	natural with chardonnay vinegar and lemon or natural with wasabi emulsion	(12)	58
	RECOMMENDED MATCH: Pol Roger Reserve NV		
(V)(GF)	Clevedon Buffalo Mozzarella		22
	black garlic, sour cream, pickled vegetables, walnuts		
	RECOMMENDED MATCH: Peregrine Rastasburn Riesling 2014		
	Seared Scallops		28
	cauliflower, jamon mangalica, brioche, kombu		
	RECOMMENDED MATCH: Kumeu River Pinot Gris 2015		
(GF)	Kingfish		24
	South Island wasabi, avocado, miso, coriander		
	RECOMMENDED MATCH: Marc Bredif Classic Vouvray 2015		
(GF)	Hawke's Bay Lamb Belly		26
	chevre, kumara, mint, garden peas		
	RECOMMENDED MATCH: Mitolo The Nessus Shiraz 2014		
	Raukumara Venison Tartare		26
	peppercorn, caper, pickled red onion, young mustard		
	RECOMMENDED MATCH: Bogle Old Vine Zinfandel 2014		

GF = GLUTEN FREE V = VEGETARIAN

MAIN

(GF)	Freedom Farms Pork Belly	39
	parsnip, cider apple, sage & onion, crackling RECOMMENDED MATCH: E. Guigal Cotes du Rhone 2012	
(V)	Wild Mushroom Cannelloni	35
	ricotta, jerusalem artichoke, chestnut, sprouts RECOMMENDED MATCH: Peregrine Pinot Noir 2014	
(GF)	Local Market Fish	39
	fennel, cauliflower, spanner crab, grape RECOMMENDED MATCH: Wooing Tree Blondie 2016	
	Hawkes Bay Lamb	42
	swede, rosemary, black pudding, brussels sprouts RECOMMENDED MATCH: SQM The Gravels Syrah 2014	
(GF)	Hereford Grass Fed Eye Fillet	42
	jerusalem artichoke, carrot, chestnut, chardonnay mustard RECOMMENDED MATCH: Trivento Reserve Malbec 2015	
(GF)	Gameford Lodge Duck Breast	42
	carrot, smoked hock, celeriac, hazelnut RECOMMENDED MATCH: Chateau Thivin Brouilly Reverdon 2014	
(GF)	Black Angus 450g Rib Eye on the Bone	48
	peppercorn, horseradish, wild watercress, jus gras RECOMMENDED MATCH: Man O' War Ironclad 2011	
(GF)	Black Angus 600g Rib Eye on the Bone	59
	peppercorn, horseradish, wild watercress, jus gras RECOMMENDED MATCH: Te Mata Coleraine 2005	

SIDES

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

GF - GLUTEN FREE V - VEGETARIAN

DESSERTS

53% Chocolate	17
raspberry, macadamia, caramel, olive oil RECOMMENDED MATCH: Wooing Tree Tickled Pink 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: Aurum - Port Molyneux 2012	
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	