

APPETISER

- New Zealand Whitebait** 29
free range egg, lemon, crème fraiche, brioche (GF available)
RECOMMENDED MATCH: Pol Roger Reserve NV
- (V) **Black Truffle & Jerusalem Artichoke Terrine** 20
porcini mascarpone, nasturtium, fresh périgord truffle, artichoke crisp
RECOMMENDED MATCH: Mount Edward Pinot Noir 2016
- (GF) **Patagonian Prawns** 19
ponzu pickled persimmon, macadamia, warm horseradish buttermilk
RECOMMENDED MATCH: Mondillo Rose 2018

ENTRÉE

- (V) **Handpicked Mushrooms** 25
brioche, black garlic, leek, truffled egg emulsion, pine nuts
RECOMMENDED MATCH: Tank No.32 Primitivo Appassimento 2017
- (V) **Heirloom Carrots** 25
fennel farro, curried almonds, garlic crisps, coconut whip
RECOMMENDED MATCH: Omih Road Gewurtztraminer 2014
- (GF) **Raw Salmon** 27
Passionfruit, shiso sago, crème fraiche, sansho spiced tapioca crisp
RECOMMENDED MATCH: Te Mata Cape Crest Sauvignon Blanc 2018
- (GF) **Seared Scallops** 29
brown butter, cipollini onion, jamon serrano, seasonal herbs
RECOMMENDED MATCH: Astrolabe Province Chardonnay 2016
- Wild Venison Carpaccio** 27
duck parfait, blackcurrant, pickled red onion, rye (GF available)
RECOMMENDED MATCH: Rod McDonald Quarter Acre Syrah 2017
- (GF) **Confit Lamb Belly** 27
sprouted cauliflower, saagwala sauce, paneer, almonds, coriander
RECOMMENDED MATCH: Tank No.32 Primitivo Appassimento 2017

MAIN

(V)	Roast Cauliflower Risotto	38
	parmigiano reggiano, curry leaf, ras el hanout, mascarpone RECOMMENDED MATCH: Mount Edward Pinot Noir 2016	
(GF)	Local Market Fish	44
	white bean & ginger, prawn roll, greens, kombu & orange nappe RECOMMENDED MATCH: Marc Bredif Classic Vouvray 2017	
(GF)	Free Range Pork Belly	44
	parsnip, cider apple, sage & onion, crackling RECOMMENDED MATCH: Alary Cairanne Cotes du Rhone 2016	
(GF)	Canterbury Duck Breast	44
	parsnip, baby beetroot, mandarin, pine nuts RECOMMENDED MATCH: Omihi Road Gewurtztraminer 2014	
(GF)	Hawkes Bay Lamb	44
	jerusalem artichoke, black garlic, bbq onion, carrot, watercress RECOMMENDED MATCH: Mills Reef Elspeth Chardonnay 2015	
(GF)	Hereford Grass Fed Eye Fillet	44
	greens, soubise, cipollini, baby leek, smoked ox cheek, black trumpet RECOMMENDED MATCH: Mills Reef Bespoke 2015	
(GF)	Black Angus 450g Rib Eye on the Bone	50
	peppercorn, horseradish, wild watercress, jus gras RECOMMENDED MATCH: Mills Reef Bespoke 2015	
(GF)	Black Angus 600g Rib Eye on the Bone	62
	peppercorn, horseradish, wild watercress, jus gras RECOMMENDED MATCH: Mills Reef Bespoke 2015	

SIDES

(GF) Skin on shoestring fries, porcini salt, thyme	10
(GF) Mixed beets and chevre, crisp sage, almonds, smoke, lemon, pickled onion	12
(GF) Brown butter potato mash, fresh chives	12
(GF) Green beans, white anchovies, bonito butter, crisp bacon	12
Brussels sprouts, pancetta crumb, lemon, thyme	12
Truffled cos salad, aged parmesan, rye (gluten free available)	12

GF = GLUTEN FREE

DESSERTS

	Chocolate & Berry	19
	53% chocolate, raspberry, macadamia, olive oil (gluten free available) RECOMMENDED MATCH: Tupari LH Riesling 2014	
	Warm Feijoa Clafoutis	19
	caramelised feijoa, white chocolate, pistachio, meringue RECOMMENDED MATCH: Brookfields Indulgence Viognier 2017	
(GF)	Passionfruit Mousse	19
	valrhona chocolate, meringue, lime sherbet, mint, macadamia RECOMMENDED MATCH: Perlage Prosecco Superiore NV	
(GF)	Tonka Bean Brûlée	19
	Poached pear, caramel crunch, violet Chantilly cream, thyme RECOMMENDED MATCH: Gibbston Valley LH Pinot Gris 2017	
(GF)	Handmade Truffles	15
	raspberry, dulce de leche, macadamia RECOMMENDED MATCH: Valdespino El Candado PX	
	Premium Cheese Selection	38
	three premium cheeses served with pickled crab-apple, honeycomb, handmade quince paste, house made lavosh, and line's knækbrød	
	Single Premium Cheese	17.5
	Choose one of our three premium cheeses served with recommended accompaniment, house made lavosh, and line's knækbrød	