



TO START

Shucked to order - Live Pacific Rock 'Te Kouma Bay' oysters - <i>subject to availability</i> Natural w shallot & chardonnay vinaigrette	-Min order 3-	Each	4.5
House toasted ciabatta bread w Lot 8 olive oil, balsamic reduction (x4)			11
King salmon mousse, grilled toasts, cornichons, EVOO, micro herbs (x2)			17
Beef carpaccio. black truffle. cherry. Parmigiano Reggiano, tomato, nut praline, herbs			22
Croquettes of the moment, sriracha mayo, cherry relish, cos lettuce, mandarin, hazelnut			23
Chargrilled chilli & lime tiger prawns, garlic aioli, iceberg lettuce, lemon (x5)			23

MAIN

Confit duck leg, parsnip purée, kumara gratin, cherry, orange jus, cress -signature main-			39
Spiced cauliflower fritters, romesco, fennel & orange salad, toasted almonds, watercress			29
Manuka smoked salmon, sweet potato, cauliflower, greens, prawn & bell pepper salsa, herbs			35
6-hour braised beef cheek, remoulade slaw, parsnip puree, dark cherry relish, hazelnuts			35

STEAKS

Served medium rare w twice cooked hand cut chips, garlic herb butter, red wine jus, truffle mayo

230-gram, Pure South grass-fed angus beef sirloin			36
180-gram, Silver Fern grass-fed angus beef fillet			39

ON THE SIDE \$10 each

Greens of the day, Lot 8 olive oil, toasted almonds, baby herbs			
Triple cooked hand cut chips <u>OR</u> shoestring fries		<i>Add Aioli 50c</i>	
Green leaf salad, blue cheese, poached pear, caramelised walnuts, palm sugar dressing			
House slaw, cabbage, red onion, remoulade sauce, baby herbs			

TO FINISH

Affogato, vanilla bean ice cream, Revive espresso coffee, Amaretto			16
Espresso crème brulee, chocolate mousse, orange curd, candied pistachios, vanilla ice cream			18
Coconut panna cotta, summer berries, lemon curd, meringue, mango sorbet, biscuit crumb			18
Salted caramel & chocolate tart, Chantilly cream, chocolate paint, vanilla bean ice cream			18
Cheese: Kikorangi Blue, French Comte, poached pear, cherry, cranberries, walnuts, crackers			24
House made chocolate truffle w hazelnut crumb, raspberry dust, caramel			4.5

*We will take all reasonable efforts to accommodate guests needs, we cannot guarantee that all ingredients we use will be allergen free. Any changes to dishes will occur a \$2 fee.
A 1.5% surcharge applies to all credit cards. Eftpos & cash payments available with no surcharge.*

FOOD BY PAUL ANSELL