

APPETISER

Seasonal Oysters (<i>subject to availability</i>)	(6)	POA
natural with chardonnay vinegar, or tempura with lemon aioli	(12)	POA
RECOMMENDED MATCH: Laurent Perrier La Cuvee NV		
Dressed Seasonal Oysters (3)		POA
buttermilk granita, sea chicory, tobiko		
RECOMMENDED MATCH: Laurent Perrier La Cuvee NV		
Chicken Liver Parfait		24
orange marmalade, aromatic brioche		
RECOMMENDED MATCH: Hawkshead Pinot Gris 2023		
Potato & Leek Raviolo		24
grilled octopus, oyster mushroom, capers, brown butter velouté		
RECOMMENDED MATCH: Palliser Estate Chardonnay 2022		

ENTRÉE

Farmed Ruakaka Kingfish		29
pink grapefruit, cultured cream, cucumber, ponzu dressing, shiso		
RECOMMENDED MATCH: Luna Estate Rose 2022		
Marinated Beef Tartare		29
soy, sesame, daikon, dashi, furikake, crispy nori		
RECOMMENDED MATCH: Te Muna Valley 'The Hawk' Pinot Noir 2016		
Seared Scallops		32
caulilini, pancetta crumbs, grapes, chervil		
RECOMMENDED MATCH: Blank Canvas Holdaway Sauvignon Blanc 2023		
Leelands Lamb		32
belly, rack, butternut, charred eggplant, dates, pistachio		
RECOMMENDED MATCH: Trinity Hill Syrah 2021		
(V) Courgette & Three Cheese Ballotine		27
preserved vegetables, autumn herbs, lavosh, frozen tomato		
RECOMMENDED MATCH: Domaine Houchart Sainte Victoire Rosé 2021		

V = VEGETARIAN

MAIN

	Long Line Market Fish	49
	spanner crab, haricot blanc, sauce vierge, courgette, pine nuts RECOMMENDED MATCH: Palliser Estate Chardonnay 2022	
	Pasture Fed Beef Eye Fillet	54
	agria spaghetti, soubise, edamame, shiitake, bone marrow butter RECOMMENDED MATCH: Vasse Felix 'Filius' Cabernet Sauvignon 2021	
	Seared Duck Breast	49
	gnocchi, red cabbage, kohlrabi, cranberries, sauce dolce forte RECOMMENDED MATCH: Puriri Hills 'Mokoroa' Merlot 2019	
	South Island Venison Loin	49
	beetroot & black garlic, braised endive, sultanas, walnut, watercress RECOMMENDED MATCH: Grant Burge 'Filsell' Shiraz 2021	
	Free Range Pork Belly	49
	celeriac, pork hock, savoy cabbage, pickled enoki, apple cider RECOMMENDED MATCH: Pegasus Bay Bel Canto Riesling 2019	
	Beef Short Rib	45
	ajo blanco, bacon lardon, radish, pickled onion, parsley RECOMMENDED MATCH: Catena Zapata Malbec 2020	
(V)	Eggplant and Tofu Dumplings	42
	edamame, snow peas, shiitake, pine nuts, watercress RECOMMENDED MATCH: Stag's Leap Hands of Time Chardonnay 2020 *	
	Handpicked Aged Beef Sirloin (300g)	58
	black garlic butter, wild watercress, jus gras RECOMMENDED MATCH: Château Giscours 'Le Haut-Medoc de Giscours' Cabernet Sauvignon/Merlot 2018 *	
	Black Angus Rib Eye on the Bone (450g)	62
	cafe de paris butter, wild watercress, jus gras RECOMMENDED MATCH: Vasse Felix 'Filius' Cabernet Sauvignon 2021	

SIDES

Skin on Shoestring Fries, parmesan	15
Smoked Agria Mash, fresh chives	15
Seasonal greens, toasted garlic butter	15
Autumn lettuce leaves, molasses dressing	15
Salt Baked Beetroot, orange, pomegranate, feta	15

DESSERTS

Dark Chocolate Mousse	22
hazelnut custard, mandarin, honeycomb, frozen milo RECOMMENDED MATCH: Warre's Otima 10 y/o Tawny Port	
Vanilla Crème Caramel	22
poached pear, elderflower, granola, buffalo yoghurt RECOMMENDED MATCH: Chateau Chartreuse Coutet 2016	
Green Tea and Miso	22
passionfruit, caramelized white chocolate, blueberries, miso ice cream RECOMMENDED MATCH: Pegasus Bay 'Finale' Semillon/Sauvignon Blanc 2019	
Feijoa and Cream Cheese	22
green apple, goat cheese, coconut caramel, crispy filo, feijoa RECOMMENDED MATCH: Disznoko Tokaji Aszu 5 Puttonyos 2012	
Black Forest Fondant	22
cherry compote, chocolate soil, mascarpone ice cream RECOMMENDED MATCH: Moët & Chandon Nectar Imperial Demi-Sec Champagne	
Petit Fours	22
cannoli with orange blossom, s'mores, mini ice cream cone with white chocolate and raspberry sorbet, canelé RECOMMENDED MATCH: Pegasus Bay 'Finale' 2019	
Single Premium Cheese	20
choose one of our three premium cheeses served with spiced apple compote, honeycomb, handmade quince paste, buckwheat lavosh	
Premium Cheese Selection	42
three premium cheeses served with spiced apple compote, honeycomb, handmade quince paste, buckwheat lavosh	