

## APPETISER

	<b>Regional Oysters</b> <i>(subject to availability)</i>	(6)	42
(GF)	natural with chardonnay vinegar, or tempura with lemon aioli RECOMMENDED MATCH: Laurent Perrier La Cuvee NV	(12)	84
(GFA)	<b>Chicken Liver Parfait</b> orange marmalade, aromatic brioche RECOMMENDED MATCH: Hawkshead Pinot Gris 2022		24
(GFA)	<b>Potato &amp; Leek Raviolo</b> grilled octopus, oyster mushroom, green olive, brown butter velouté RECOMMENDED MATCH: Palliser Estate Chardonnay 2022		24

## ENTRÉE

(GF)(DF)	<b>Sugar Cured Salmon</b> watermelon, avocado, cucumber, ponzu dressing, shisu RECOMMENDED MATCH: Luna Estate Rose 2022		29
(GF)(DF)	<b>Marinated Beef Tartare</b> soy, sesame, daikon, dashi, furikake, crispy nori RECOMMENDED MATCH: Te Muna Valley 'The Hawk' Pinot Noir 2016		29
(GF)	<b>Seared Scallops</b> caulilini, pancetta crumbs, grapes, chervil RECOMMENDED MATCH: Blackenbrook Pinot Blanc 2022		32
(GF)	<b>Leelands Lamb</b> belly, rack, butternut, charred eggplant, dates, pistachio RECOMMENDED MATCH: Trinity Hill Syrah 2021		32
(V) (GFA)	<b>Courgette &amp; Three Cheese Ballotine</b> preserved vegetables, summer herbs, lavosh, frozen tomato RECOMMENDED MATCH: Domaine Houchart Sainte Victoire Rosé 2021		27

GF = GLUTEN FREE

V = VEGETARIAN

DF = DAIRY FREE

GFA = GLUTEN FREE AVAILABLE

## MAIN

	<b>Long Line Market Fish</b>	<b>49</b>
	prawn paupiette, agria gnocchi, sweetcorn, tomato, beurre blanc, basil RECOMMENDED MATCH: Hans Herzog 'Mistral' Viognier/Marsanne/Roussanne 2018 *	
(GF)	<b>Pasture Fed Beef Eye Fillet</b>	<b>54</b>
	potato galette, spinach puree, shitake, sorrel butter RECOMMENDED MATCH: Vasse Felix 'Filius' Cabernet Sauvignon 2021	
(GF)	<b>Seared Duck Breast</b>	<b>49</b>
	swede puree, plums, snow peas, earl grey, radicchio RECOMMENDED MATCH: Peregrine Pinot Noir 2021	
(GF)	<b>South Island Venison Loin</b>	<b>49</b>
	beetroot & black garlic, braised endive, sultanas, walnut, watercress RECOMMENDED MATCH: Le Volte dell' Ornellaia Merlot 2020	
(GF)	<b>Free Range Pork Belly</b>	<b>49</b>
	celeriac, pork hock, savoy cabbage, pickled enoki, apple cider RECOMMENDED MATCH: Stag's Leap Hands of Time Chardonnay 2020	
	<b>Beef Short Rib</b>	<b>45</b>
	ajo blanco, bacon lardon, radish, pickled onion, parsley RECOMMENDED MATCH: Catena Zapata Malbec 2020	
(V)	<b>Eggplant and Tofu Dumplings</b>	<b>42</b>
	edamame, snow peas, shiitake, pine nuts, watercress RECOMMENDED MATCH: Stag's Leap Hands of Time Chardonnay 2020 *	
(GF)	<b>Handpicked Aged Beef Sirloin (300g)</b>	<b>58</b>
	black garlic butter, wild watercress, jus gras RECOMMENDED MATCH: Château Giscours 'Le Haut-Medoc de Giscours' Cabernet Sauvignon/Merlot 2018 *	
(GF)	<b>Black Angus Rib Eye on the Bone (450g)</b>	<b>62</b>
	cafe de paris butter, wild watercress, jus gras RECOMMENDED MATCH: Vasse Felix 'Filius' Cabernet Sauvignon 2021	

## SIDES

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

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## DESSERTS

	<b>Dark Chocolate Mousse</b>	22
	tonka bean custard, honeycomb, chocolate soil, strawberry RECOMMENDED MATCH: Pegasus Bay 'Finale' Semillon/Sauvignon Blanc 2019	
	<b>Vanilla Crème Caramel</b>	22
	apricot, elderflower, granola, frozen buffalo yoghurt RECOMMENDED MATCH: Château Rieussec 'Les Carmes de Rieussec' 2016	
(GF)	<b>Green Tea and Miso</b>	22
	passionfruit, caramelized white chocolate, blueberries, miso ice cream RECOMMENDED MATCH: Pegasus Bay 'Finale' Semillon/Sauvignon Blanc 2019	
	<b>Honey Roasted Peaches</b>	22
	raspberries, cream cheese, lavender, coconut sorbet	
	<b>Black Forest Fondant</b>	22
	cherry compote, chocolate soil, mascarpone ice cream RECOMMENDED MATCH: Moët & Chandon Nectar Imperial Demi-Sec Champagne	
	<b>Petit Fours</b>	22
	cannoli with orange blossom, s'mores, mini ice cream cone with white chocolate and raspberry sorbet, canelé RECOMMENDED MATCH: Pegasus Bay 'Finale' 2019	
	<b>Single Premium Cheese</b>	20
	choose one of our three premium cheeses served with spiced apple compote, honeycomb, handmade quince paste, buckwheat lavosh	
	<b>Premium Cheese Selection</b>	42
	three premium cheeses served with spiced apple compote, honeycomb, handmade quince paste, buckwheat lavosh	