

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	
Chicken Liver Parfait	24
orange marmalade, aromatic brioche	
RECOMMENDED MATCH: Neudorf Tiritiri Pinot Gris 2023	
Potato & Leek Raviolo	24
grilled octopus, oyster mushroom, capers, brown butter velouté	
RECOMMENDED MATCH: Greystone Nor'Wester Pinot Noir 2020	

ENTRÉE

Farmed Ruakaka Kingfish	29
pink grapefruit, cultured cream, cucumber, ponzu, shiso	
RECOMMENDED MATCH: Saint Clair Pioneer Block Rose 2023	
Marinated Beef Tartare	29
soy, sesame, daikon, dashi, furikake, crispy nori	
RECOMMENDED MATCH: Guigal Cotes du Rhone Rouge 2020	
Seared Scallops	32
caulilini, pancetta crumbs, grapes, chervil	
RECOMMENDED MATCH: Smith & Sheth CRU Chardonnay 2021	
Leelands Lamb	32
belly, rack, butternut, charred eggplant, dates, pistachio	
RECOMMENDED MATCH: Sebastiani Zinfandel 2021	
(v) Courgette & Three Cheese Ballotine	27
preserved vegetables, winter herbs, lavosh, frozen tomato	
RECOMMENDED MATCH: Dog Point Sauvignon Blanc 2023	
Black Truffle Risotto	32
tiger prawn, Jerusalem artichoke, mascarpone	
RECOMMENDED MATCH: Bogle Reserve Chardonnay 2020	

MAIN

Long Line Market Fish 49

spanner crab, haricot blanc, sauce vierge, courgette, pine nuts
RECOMMENDED MATCH: Marc Bredif Vouvray Classic 2022

Pasture Fed Beef Eye Fillet 54

agria spaghetti, soubise, edamame, shiitake, bone marrow butter
RECOMMENDED MATCH: Craggy Range Te Kahu 2021

Seared Duck Breast 49

gnocchi, red cabbage, kohlrabi, cranberries, sauce dolce forte
RECOMMENDED MATCH: Rockburn Pinot Noir 2023

Free Range Pork Belly 49

celeriac, pork hock, savoy cabbage, pickled enoki, apple cider
RECOMMENDED MATCH: Mt Beautiful Riesling 2018

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: Sebastiani Zinfandel 2021

Handpicked Aged Beef Sirloin (300g) 58

black garlic butter, wild watercress, jus gras
RECOMMENDED MATCH: Le Volte dell'Ornellaia 2020

Black Angus Rib Eye on the Bone (450g) 62

cafe de paris butter, wild watercress, jus gras
RECOMMENDED MATCH: Chateau Giscours Le Haut-Medoc de Giscours 2018

SIDES

Skin on Shoestring Fries, parmesan 15

Smoked Agria Mash, fresh chives 15

Seasonal greens, toasted garlic butter 15

Winter lettuce leaves, molasses dressing 15

Salt Baked Beetroot, orange, pomegranate, feta 15

DESSERTS

Dark Chocolate Mousse	22
peanut butter 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: Mondillo Nina Late Harvest Riesling 2021	
Green Tea and Miso	22
passionfruit, caramelized white chocolate, blueberries, miso ice cream RECOMMENDED MATCH: Mondillo Nina Late Harvest Riesling 2021	
Black Forest Fondant	22
cherry compote, chocolate soil, mascarpone ice cream RECOMMENDED MATCH: Pegasus Bay 'Finale' 2021	
Petit Fours	22
cannoli with orange blossom, s'mores, mini ice cream cone with white chocolate and raspberry sorbet, canelé RECOMMENDED MATCH: Sundae Satisfaction Cocktail	
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	