

APPETISER

- (GF) **Three Regional Oysters** 24
yuzu, cucumber, cultured cream, dill
RECOMMENDED MATCH: Champagne Laurent Perrier La Cuvee NV
- Duck Liver Parfait** 19
truffle brioche, apricot sweet & sour, almond
RECOMMENDED MATCH: Dry River Pinot Gris 2019

ENTRÉE

- (GF) **Raw Ora King Salmon** 28
beetroot, green apple, shiso, puffed rice
RECOMMENDED MATCH: Maori Point Riesling 2019
- (GF) **Wild Venison Carpaccio** 28
miso crème, pickled onion, kumara, pine nuts, baby rocket
RECOMMENDED MATCH: Kumeu River Pinot Gris 2019
- (GF) **Confit Lamb Belly** 26
eggplant chutney, spinach, hummus, feta, mint
RECOMMENDED MATCH: Catena High Mountain Vines Malbec 2018
- (V) (GF) **Salt Baked Baby Beets** 24
figs, poached radish, curd, walnuts, sorrel
RECOMMENDED MATCH: Peregrine Pinot Rose 2020

GF = GLUTEN FREE V = VEGETARIAN DF = DAIRY FREE

MAIN

(GF)	Long Line Market Fish	46
	prawn, cauliflower, almond, olive, orange, herbs RECOMMENDED MATCH: Marc Bredif Vouvray Classic 2019	
(GF)	Pasture Fed Beef Eye Fillet	45
	forest mushrooms, potato galette, spinach, onion, chervil RECOMMENDED MATCH: Pegasus Bay Merlot Cabernet 2018	
(GF)	Canterbury Duck Breast	44
	parsnip, poached plum, brussels sprouts, macadamia, treviso RECOMMENDED MATCH: Rockburn Pinot Noir 2019	
	Hawke's Bay Lamb Rump	44
	agria butter, leeks, goat cheese, confit tomato RECOMMENDED MATCH: Stonecroft Serine Syrah 2018	
(GF)	Organic Beef Cheek	39
	carrot puree, kohlrabi, radish, charcoal, parsley RECOMMENDED MATCH: Geoff Merrill Cabernet Sauvignon 2013	
(GF)	Free Range Pork Belly	42
	celeriac, poached quince, shaved fennel, choy sum RECOMMENDED MATCH: Maori Point Riesling 2019	
(V)	Buffalo Ricotta Gnocchi	36
	crushed peas, lemon, black olive, dried tomato, parmesan RECOMMENDED MATCH: Dog Point Sauvignon Blanc 2020	
(GF)	Black Angus Rib Eye on the Bone (450g)	55
	peppercorn, horseradish, wild watercress, jus gras RECOMMENDED MATCH: Geoff Merrill Cabernet Sauvignon 2013	
(GF)	Handpicked Aged Beef Sirloin (300g)	48
	black garlic butter, wild watercress, jus gras RECOMMENDED MATCH: Catena High Mountain Vines Malbec 2017	

SIDES

(GF) Skin On Shoestring Fries, parmesan, thyme	10
(GF) Smoked Potato Mash, fresh chives	12
(GF) Seasonal Greens, lemon, almond	12
(GF) Iceberg, truffle dressing	12

GF - GLUTEN FREE

DESSERTS

	Dark Chocolate Mousse	19
	mascarpone, dulce, cocoa sponge, blood orange, hazelnut ice cream RECOMMENDED MATCH: Wooing Tree Tickled Pink 2020	
	Feijoa & Apple Mille Feuille	19
	almond mousse, blueberry, caramelised chocolate, feijoa sorbet RECOMMENDED MATCH: Gibbston Valley LH Pinot Gris 2017	
	Cardamom Semifreddo	19
	passionfruit, yoghurt, lemon verbena, frozen coconut RECOMMENDED MATCH: De Bortoli Noble One 2017	
	Caramel Poached Pear	19
	brioche french toast, frangipane, speculaas, oats RECOMMENDED MATCH: Mondillo Nina LH Riesling 2019	
(GF)	Handmade Truffles	19
	raspberry & white chocolate, salted caramel, hazelnut RECOMMENDED MATCH: Grahams 10 Year Tawny	
	Premium Cheese Selection	38
	three premium cheeses served with spiced apple compote, honeycomb, handmade quince paste, house made lavosh, and line's knækbrød	
	Single Premium Cheese	17
	choose one of our three premium cheeses served with recommended accompaniment, house made lavosh, and line's knækbrød	