

APPETISER

(GF)	Te Matuku Oysters lemon, wakame, cultured cream RECOMMENDED MATCH: Champagne Laurent Perrier La Cuvee NV	24
	Chicken Liver Parfait cherries, aromatic brioche RECOMMENDED MATCH: Dry River Pinot Gris 2019	20

ENTRÉE

(GF)(DF)	Sugar Cured Kingfish compressed melon, elderflower, avocado, radish, samphire, dill RECOMMENDED MATCH: Mondillo Riesling 2020	28
(GF)(DF)	Marinated Beef Tartare dashi emulsion, daikon, nori, sweet potato, egg yolk, shiso RECOMMENDED MATCH: Stonecroft Serine Syrah 2018	28
(GF)	Confit Lamb Belly carrot puree, vanilla, yoghurt, chickpea, cucumber, mint RECOMMENDED MATCH: Catena High Mountain Vines Malbec 2018	27
(V)(GFA)	Cambridge Green Asparagus smoked almond, grilled apricot, buffalo curd, beach spinach, freekeh RECOMMENDED MATCH: Dog Point Sauvignon Blanc 2020	26

GF - GLUTEN FREE

V - VEGETARIAN

DF - DAIRY FREE

GFA - GLUTEN FREE AVAILABLE

MAIN

(GFA)	Long Line Market Fish	46
	prawn dumpling, beetroot, shaved fennel, turnips, beurre blanc, saffron RECOMMENDED MATCH: Marc Bredif Vouvray Classic 2019	
(GFA)	Pasture Fed Beef Eye Fillet	46
	soubise, eggplant, sugar snaps, enoki, potato ribbon, miso RECOMMENDED MATCH: Te Mata Awatea 2019	
(GF)	Seared Duck Breast	44
	confit croquettes, parsnip, peach, wilted kai-lan, manjari jus, chamomile RECOMMENDED MATCH: Rockburn Pinot Noir 2019	
	Hawke's Bay Lamb Rump	44
	courgette flower, smoked feta, broad beans, heirloom tomato, pine nuts RECOMMENDED MATCH: Geoff Merrill Cabernet Sauvignon 2013	
(GF)	Free Range Pork Belly	43
	pork hock, cauliflower, braised leek, onion confiture, pineapple RECOMMENDED MATCH: Mondillo Riesling 2020	
(V)	Butternut Pumpkin Agnolotti	39
	parmesan velouté, young spinach, witloof, sage, candied walnuts RECOMMENDED MATCH: Carrick Bannockburn Chardonnay 2017	
(GF)	Black Angus Rib Eye on the Bone (450g)	59
	cafe de paris butter, wild watercress, jus gras RECOMMENDED MATCH: Te Mata Awatea 2019	
(GF)	Handpicked Aged Beef Sirloin (300g)	49
	black garlic butter, wild watercress, jus gras RECOMMENDED MATCH: Catena High Mountain Vines Malbec 2018	

SIDES

(GF) Skin on Shoestring Fries, parmesan	10
(GF) Smoked Potato Mash, fresh chives	12
(GF) Green Beans, toasted garlic butter	12
(GF) Summer Leaf Salad, molasses dressing, seeds	12

GF - GLUTEN FREE

DESSERTS

(GFA)	Dark Chocolate Mousse	19
	cardamom, green tea, blood orange, dehydrated chocolate, peanut butter RECOMMENDED MATCH: Wooing Tree Tickled Pink 2020	
	Vanilla Crème Caramel	19
	rhubarb hibiscus, raspberry, ginger, buckwheat, frozen white chocolate RECOMMENDED MATCH: Gibbston Valley Late Harvest Pinot Gris 2017	
	Blueberry Cheesecake	19
	biscotti, goat cheese, streusel, hazelnut, granny smith sorbet RECOMMENDED MATCH: Chapoutier Muscat Beaumes du Venise 2018	
	Meyer Lemon Curd	19
	meringue, sable, pistachio, coconut, strawberry & gin sorbet RECOMMENDED MATCH: Wooing Tree Tickled Pink 2020	
(GF)	Handmade Truffles	19
	passionfruit & white chocolate, salted caramel, almond & coffee 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, fruit bread	
	Single Premium Cheese	17
	choose one of our three premium cheeses served with recommended accompaniment, house made lavosh, fruit bread	