

## APPETISER

(GF)	<b>Three Regional Oysters</b>	20
	yuzu, cucumber, cultured cream, dill	
	RECOMMENDED MATCH: Champagne Laurent Perrier La Cuvee NV	
	<b>Duck Liver Parfait</b>	19
	truffle brioche, apricot sweet & sour, almond	
	RECOMMENDED MATCH: Dry River Pinot Gris 2019	
	<b>Buffalo Ricotta Gnocchi</b>	19
	crushed peas, lemon, black olive, dried tomato	
	RECOMMENDED MATCH: Dog Point Sauvignon Blanc 2019	

## ENTRÉE

(GF)(DF)	<b>Cured Kingfish</b>	28
	ginger, tomato dashi, avocado, shiso, crispy rice	
	RECOMMENDED MATCH: Wooing Tree Blondie 2020	
(GF)	<b>Wild Venison Carpaccio</b>	28
	miso crème, pickled onion, kumara, pine nuts, baby rocket	
	RECOMMENDED MATCH: Catena High Mountain Vines Malbec 2018	
(GF)	<b>Sauteed Shellfish</b>	28
	scallop, mussel, diamond clam, sweetcorn, spring onion, wakame	
	RECOMMENDED MATCH: Mondillo Riesling 2020	
(GF)	<b>Free Range Pork Belly</b>	28
	pig's cheek, swede, date puree, witloof, puffed crackling	
	RECOMMENDED MATCH: Huerta de Albala Barbazul 2017	
(V)(GF)	<b>Salt Baked Baby Beets</b>	24
	figs, poached radish, curd, walnuts, sorrel	
	RECOMMENDED MATCH: Peregrine Pinot Rose 2020	

GF = GLUTEN FREE    V = VEGETARIAN    DF = DAIRY FREE

## MAIN

(GF)	<b>Long Line Market Fish</b>	46
	prawn, cauliflower, almond, olive, orange, herbs RECOMMENDED MATCH: Black Estate Home Chenin Blanc 2016	
(GF)	<b>Pasture Fed Beef Eye Fillet</b>	45
	sauteed leek, forest mushroom, onion, chervil RECOMMENDED MATCH: Pegasus Bay Merlot Cabernet 2018	
(GF)	<b>Canterbury Duck Breast</b>	44
	parsnip, poached plum, fennel, macadamia, treviso RECOMMENDED MATCH: Rockburn Pinot Noir 2019	
	<b>Hawke's Bay Lamb Rack</b>	46
	sweetbreads, carrot, pine nuts, liquorice, sorrel butter RECOMMENDED MATCH: Stonecroft Serine Syrah 2018	
(GF)	<b>Organic Beef Cheek</b>	39
	horseradish mash, kohlrabi, radish, charcoal, parsley RECOMMENDED MATCH: Geoff Merrill Cabernet Sauvignon 2013	
(V)	<b>Twice Cooked Cauliflower</b>	36
	spinach crème, goat cheese, sauteed kale, chestnut, buckwheat RECOMMENDED MATCH: Rockburn Pinot Noir 2019	
(GF)	<b>Black Angus Rib Eye on the Bone (450g)</b>	52
	peppercorn, horseradish, wild watercress, jus gras RECOMMENDED MATCH: Geoff Merrill Cabernet Sauvignon 2013	
(GF)	<b>Handpicked Aged Beef Sirloin (300g)</b>	48
	black garlic butter, wild watercress, jus gras RECOMMENDED MATCH: Catena High Mountain Vines Malbec 2017	

## SIDES

(GF) Skin On Shoestring Fries, truffle oil, parmesan	10
(GF) Smoked Potato Mash, fresh chives	12
(GF) Sauteed Broccolini, lemon, almond	12
(GF) Summer Leaves, radish, seeds	12
(GF) Heirloom Tomatoes, stracciatella, mint	16

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## DESSERTS

	<b>Chocolate &amp; Amaretto</b>	19
	raspberry, dulcety, green tea, pistachio praline, amaretto ice cream RECOMMENDED MATCH: Wooing Tree Tickled Pink 2020	
	<b>Tonka Bean Custard</b>	19
	blueberry, caramelised coconut, white chocolate, filo, lemon RECOMMENDED MATCH: Gibbston Valley LH Pinot Gris 2017	
(GF)	<b>Hazelnut Parfait</b>	19
	hibiscus gel, ginger, macerated cherries, buffalo yoghurt ice cream RECOMMENDED MATCH: De Bortoli Noble One 2017	
	<b>Mascarpone Mousse</b>	19
	strawberry, passionfruit, rosewater, olive oil sable, frozen lychee RECOMMENDED MATCH: Chapoutier Muscat Beaumes de Venise 2018	
(GF)	<b>Handmade Truffles</b>	19
	raspberry & white chocolate, salted caramel, hazelnut RECOMMENDED MATCH: Grahams 10 Year Tawny	
	<b>Premium Cheese Selection</b>	38
	three premium cheeses served with spiced apple compote, honeycomb, handmade quince paste, house made lavosh, and line's knækbrød	
	<b>Single Premium Cheese</b>	17
	choose one of our three premium cheeses served with recommended accompaniment, house made lavosh, and line's knækbrød	