

APPETISER

- (GF) **Regional Oysters (3pc)** 24
lemon, sea grapes, cultured cream
RECOMMENDED MATCH: Champagne Laurent Perrier La Cuvee NV
- Chicken Liver Parfait** 21
cherries, aromatic brioche
RECOMMENDED MATCH: Prophet's Rock Pinot Gris 2019

ENTRÉE

- (GF)(DF) **Sugar Cured Salmon** 29
grapefruit, elderflower, avocado, radish, samphire, dill
RECOMMENDED MATCH: Greywacke Riesling 2020
- (GF)(DF) **Marinated Beef Tartare** 29
dashi emulsion, daikon, nori, sweet potato, egg yolk
RECOMMENDED MATCH: Toi Toi Reserve Syrah 2019
- (GF) **Confit Lamb Belly** 28
carrot puree, vanilla, yoghurt, hummus, cucumber, mint
RECOMMENDED MATCH: Tar & Roses Shiraz 2019
- Black Truffle and Prawn Risotto** 37
Perigord truffles, mascarpone
RECOMMENDED MATCH: Croix De Maunay Vouvray 2020
- (V) (GFA) **Salt Baked Baby Beets** 27
smoked almond, pear, buffalo curd, beach spinach, freekeh
RECOMMENDED MATCH: Peregrine Rose 2021

GF - GLUTEN FREE

V - VEGETARIAN

DF - DAIRY FREE

GFA - GLUTEN FREE AVAILABLE

MAIN

(GF)	Long Line Market Fish	48
	prawns, martinez chorizo, fennel crème, basil soil RECOMMENDED MATCH: Kumeu River Pinot Gris 2020	
(GFA)	Pasture Fed Beef Eye Fillet	48
	agria butter, eggplant, edamame, enoki, crisp onion, miso RECOMMENDED MATCH: Geoff Merrill Cabernet Sauvignon 2013	
(GFA)	Seared Duck Breast	48
	confit croquette, celeriac, tamarillo, hibiscus, macadamia, manjari jus RECOMMENDED MATCH: Rockburn Pinot Noir 2021	
(GFA)	Hawke's Bay Lamb Rack	48
	fig, chickpea, soubise, brussels sprout, walnut RECOMMENDED MATCH: Toi Toi Reserve Syrah 2019	
(GF)	Free Range Pork Belly	48
	cauliflower, braised leek, onion confiture, pineapple RECOMMENDED MATCH: Greywacke Riesling 2020	
(V)	Shiitake & Mascarpone Agnolotti	42
	pecorino foam, chestnuts, butternut, kale RECOMMENDED MATCH: Rockburn Pinot Noir 2021	
(GF)	Black Angus Rib Eye on the Bone (450g)	62
	cafe de paris butter, wild watercress, jus gras RECOMMENDED MATCH: Geoff Merrill Cabernet Sauvignon 2013	
(GF)	Handpicked Aged Beef Sirloin (300g)	52
	black garlic butter, wild watercress, jus gras RECOMMENDED MATCH: Catena High Mountain Vines Malbec 2019	

SIDES

(GF) Skin on Shoestring Fries, parmesan	11
(GF) Smoked Agrida Mash, fresh chives	13
(GF) Seasonal Greens, toasted garlic butter	13
(GF) Winter Leaf Salad, raspberry vinaigrette, seeds	13

GF - GLUTEN FREE

DESSERTS

(GFA)	Dark Chocolate Mousse	20
	cardamom, green tea, mandarin, dehydrated chocolate, peanut butter RECOMMENDED MATCH: Wooing Tree Tickled Pink 2020	
	Vanilla Crème Caramel	20
	rhubarb, hibiscus, raspberry, ginger, buckwheat, frozen white chocolate RECOMMENDED MATCH: M. Chapoutier Muscat Beaumes de Venise 2020	
	Blueberry 'Cheesecake'	20
	biscotti, goat cheese, streusel, hazelnut, granny smith sorbet RECOMMENDED MATCH: Gibbston Valley LH Pinot Gris 2017	
	Feijoa & Blackberry Mille Feuille	20
	filo, tonka bean, caramelised coconut, pistachio praline RECOMMENDED MATCH: M. Chapoutier Muscat Beaumes de Venise 2020	
(GF)	Handmade Truffles	20
	passionfruit & white chocolate, salted caramel, almond & coffee RECOMMENDED MATCH: Grahams 10 Year Tawny Port	
	Premium Cheese Selection	38
	three premium cheeses served with spiced apple compote, honeycomb, handmade quince paste, buckwheat lavosh, line's knækbrød	
	Single Premium Cheese	19
	choose one of our three premium cheeses served with recommended accompaniment, buckwheat lavosh, line's knækbrød	