

## 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, poached cherries, 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)(DF) **Marinated Beef Tartare** 28  
miso, daikon, sweet potato, nori, watercress  
RECOMMENDED MATCH: Stonecroft Serine Syrah 2018
- (GF) **Confit Lamb Belly** 26  
eggplant chutney, spinach, hummus, feta, mint  
RECOMMENDED MATCH: Catena High Mountain Vines Malbec 2018
- (V)(GF) **Out of the Dark Mushrooms** 26  
truffle custard, Jerusalem artichoke, soubise, chestnut, sorrel  
RECOMMENDED MATCH: Muddy Water Deliverance Chardonnay 2018

GF = GLUTEN FREE    V = VEGETARIAN    DF = DAIRY FREE

## MAIN

(GF)	<b>Long Line Market Fish</b>	46
	diamond shell clams, fennel, turnips, tomato, beurre blanc, saffron RECOMMENDED MATCH: Marc Bredif Vouvray Classic 2019	
(GF)	<b>Pasture Fed Beef Eye Fillet</b>	46
	forest mushrooms, potato galette, edamame, onion, chervil RECOMMENDED MATCH: Te Mata Awatea 2018	
(GF)	<b>Canterbury Duck Breast</b>	44
	parsnip, tamarillo, brussels sprouts, macadamia, treviso RECOMMENDED MATCH: Rockburn Pinot Noir 2019	
	<b>Hawke's Bay Lamb Rump</b>	44
	agria butter, leeks, goat cheese, confit tomato RECOMMENDED MATCH: Geoff Merrill Cabernet Sauvignon 2013	
(GF)	<b>Organic Beef Short Rib</b>	39
	celeriac, bacon, beetroot, young broccoli, radish, parsley RECOMMENDED MATCH: Geoff Merrill Cabernet Sauvignon 2013	
(GF)	<b>Twice Cooked Pork Belly</b>	42
	braised pork hock, carrot puree, apple, kohlrabi, liquorice RECOMMENDED MATCH: Maori Point Riesling 2019	
(V)	<b>Butternut Pumpkin Agnolotti</b>	36
	parmesan velouté, sautéed kale, hazelnut, toasted rye RECOMMENDED MATCH: Carrick Bannockburn Chardonnay 2017	
(GF)	<b>Black Angus Rib Eye on the Bone (450g)</b>	55
	peppercorn, horseradish, wild watercress, jus gras RECOMMENDED MATCH: Te Mata Awatea 2018	
(GF)	<b>Handpicked Aged Beef Sirloin (300g)</b>	48
	black garlic butter, wild watercress, jus gras RECOMMENDED MATCH: Catena High Mountain Vines Malbec 2018	

## SIDES

(GF) Skin On Shoestring Fries, parmesan, thyme	10
(GF) Smoked Potato Mash, fresh chives	12
(GF) Seasonal Greens, lemon, almond	12
(GF) Winter Leaves, radish, molasses dressing	12
(GF) Salt Baked Beetroot, salsa verde, orange, buffalo curd	12

GF = GLUTEN FREE

## DESSERTS

- |      |  |    |
|------|--|----|
|      | <b>Dark Chocolate Mousse</b>   | 19 |
|      | dulcey ganache, cocoa sponge, mandarin, frozen peanut (GF available)<br>RECOMMENDED MATCH: Wooing Tree Tickled Pink 2020         |    |
|      | <b>Vanilla Crème Caramel</b>   | 19 |
|      | poached rhubarb, hibiscus, white chocolate crumble, biscotti, feijoa<br>RECOMMENDED MATCH: Mondillo Nina LHRiesling 2019         |    |
| (GF) | <b>Cardamom Semifreddo</b>   | 19 |
|      | passionfruit, yoghurt, lemon verbena, frozen coconut<br>RECOMMENDED MATCH: De Bortoli Noble One 2017                             |    |
|      | <b>Caramel Poached Pear</b>  | 19 |
|      | brioche french toast, frangipane, speculaas, oats<br>RECOMMENDED MATCH: Mondillo Nina LHRiesling 2019                            |    |
| (GF) | <b>Handmade Truffles</b>   | 19 |
|      | raspberry & white chocolate, salted caramel, hazelnut<br>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            |    |