

APPETISER

- (GF) **Three Regional Oysters** 20
verjuice, cucumber, celery, wasabi
RECOMMENDED MATCH: Pol Roger Brut Reserve NV
- Chicken Liver Parfait** 18
apple sweet and sour, speculaas
RECOMMENDED MATCH: Château Thivin Brouilly Reverdon 2017
- Duck Tortellini** 19
sweet potato, kohlrabi, almond, sorrel, jasmine consommé
RECOMMENDED MATCH: Escarpment The Edge Pinot Noir 2018

ENTRÉE

- (GF) **Sugar Cured Salmon** 27
beetroot, coconut, cucumber, salmon roe, crispy rice, dill
RECOMMENDED MATCH: Wooing Tree Blondie 2019
- Wild Venison Tartare** 28
blackcurrant, coffee crème, pickled onion, rye (GF available)
RECOMMENDED MATCH: Mt Langhi Ghiran Billi Billi Shiraz 2017
- (GF) **Seared Scallops** 29
truffle emulsion, toasted cauliflower, brussels sprouts, hazelnut
RECOMMENDED MATCH: Astrolabe Province Chardonnay 2017
- (GF) **Confit Lamb Belly** 27
beetroot, grilled carrots, buckwheat, horseradish, parsley
RECOMMENDED MATCH: Tank No.32 Primitivo Appassimento 2018
- (V)(GF) **Out of The Dark Mushrooms** 25
brie custard, jerusalem artichoke, macadamia, pine oil
RECOMMENDED MATCH: Mount Michael Pinot Noir 2017

GF = GLUTEN FREE V = VEGETARIAN

MAIN

(GF)	Long Line Market Fish	46
	clams, leek puree, baby fennel, radish, black olive, chervil RECOMMENDED MATCH: Marc Bredif Classic Vouvray 2018	
(GF)	Pasture Fed Beef Eye Fillet	45
	celeriac, braised beef cheek, shiitake, edamame, turnip, charcoal RECOMMENDED MATCH: Pegasus Bay Merlot Cabernet 2018	
(GF)	Free Range Pork Belly	44
	parsnip puree, sautéed leek, prunes, caramelised onion, watercress RECOMMENDED MATCH: Alary Cairanne Côtes du Rhône 2017	
(GF)	Canterbury Duck Breast	43
	pumpkin, ginger, chestnut, brassicas, mandarin gel RECOMMENDED MATCH: Vinoptima Gewurztraminer 2010	
(GF)	Hawke's Bay Lamb Rump	41
	carrot puree, anise, savoy cabbage, goat cheese, puffed buckwheat RECOMMENDED MATCH: Geoff Merrill G&W Cabernet Sauvignon 2012	
(V)	Buffalo Ricotta Gnocchi	39
	cauliflower crème, dates, sautéed kale, crispy onion, walnuts RECOMMENDED MATCH: Mount Michael Pinot Noir 2017	
(GF)	Black Angus Rib Eye on the Bone (450g)	52
	peppercorn, horseradish, wild watercress, jus gras RECOMMENDED MATCH: Matawhero Single Vineyard Merlot 2019	
(GF)	Handpicked Aged Beef Sirloin (300g)	48
	black garlic butter, wild watercress, jus gras RECOMMENDED MATCH: Trivento Reserve Malbec 2018	

SIDES

(GF) Skin On Shoestring Fries, black truffle salt, thyme	10
(GF) Smoked Potato Mash, fresh chives	12
Roasted Butter Squash, feta, honey, granola (gluten free available)	12
(GF) Seasonal Greens, lemon butter	12
(GF) Cos Lettuce, witloof, orange, parsley (gluten free available)	12

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DESSERTS

	Chocolate & Peanut	19
	chocolate mousse, dulce de leche, cocoa tuille, frozen peanut (GF available) RECOMMENDED MATCH: De Bortoli Noble One 2017	
	Caramel Poached Pear	19
	pumpkin custard, butterscotch, sultanas, honeycomb, rum ice cream RECOMMENDED MATCH: Valdespino PX Sherry	
	Passionfruit Curd	19
	blueberry, coconut yoghurt, meringue, sable, frozen pistachio RECOMMENDED MATCH: Brookfields Indulgence Viognier 2017	
(GF)	Tahitian Vanilla Bean Crème Brûlée	19
	rhubarb, hibiscus gel, mint, frozen white chocolate RECOMMENDED MATCH: Gibbston Valley LH Pinot Gris 2017	
(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	17.5
	Choose one of our three premium cheeses served with recommended accompaniment, house made lavosh, and line's knækbrød	