

APPETISER

(GF)	Three Regional Oysters verjuice, cucumber, celery, wasabi RECOMMENDED MATCH: Pol Roger Brut Reserve NV	20
	Duck Liver Parfait truffle brioche, preserved cherries, chestnut RECOMMENDED MATCH: Dry River Pinot Gris 2018	19
(GF)	Seared Scallops creamed spinach, almond butter, fried garlic 2 pc - additional scallop \$8 each RECOMMENDED MATCH: Te Awa Single Estate Rose 2020	16

ENTRÉE

(GF)	Sugar Cured Kingfish yuzu, avocado, green apple, wakame, daikon, dill RECOMMENDED MATCH: Mondillo Riesling 2019	28
	Wild Venison Tartare blackcurrant, coffee crème, pickled onion, rye (GF available) RECOMMENDED MATCH: Stonecroft Serine Syrah 2018	28
	Pearl Barley Risotto grilled octopus, pumpkin, saffron velouté, furikake (GF available) RECOMMENDED MATCH: Mills Reef Elspeth Chardonnay 2019	28
(GF)	Free Range Pork Belly poached crayfish, carrot puree, dates, witloof, crackling RECOMMENDED MATCH: E. Guigal Cotes du Rhone Rouge 2016	28
(V)(GF)	New Season Green Asparagus confit yolk, mushroom crème, shiitake, rye RECOMMENDED MATCH: Clos Marguerite Sauvignon Blanc 2019	27

GF - GLUTEN FREE V - VEGETARIAN

MAIN

(GF)	Long Line Market Fish	46
	cauliflower, almond, black olive, orange, nasturtium RECOMMENDED MATCH: Marc Bredif Classic Vouvray 2018	
(GF)	Pasture Fed Beef Eye Fillet	46
	agria butter, asparagus, black trumpet, onion, chervil RECOMMENDED MATCH: Pegasus Bay Merlot Cabernet 2018	
(GF)	Canterbury Duck Breast	44
	celeriac, miso, fennel, macadamia, broccolini, sorrel RECOMMENDED MATCH: Vinoptima Gewurztraminer 2010	
(GF)	Hawke's Bay Lamb Rump	41
	eggplant puree, pine nuts, sultanas, smoked hummus, feta RECOMMENDED MATCH: Stonecroft Serine Syrah 2018	
(GF)	Organic Beef Cheek	39
	parsnip crème, carrot, kohlrabi, radish, liquorice, parsley RECOMMENDED MATCH: Geoff Merrill Cabernet Sauvignon 2013	
(V)	Buffalo Ricotta Gnocchi	39
	goat cheese crème, chestnut, 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: Geoff Merrill Cabernet Sauvignon 2013	
(GF)	Handpicked Aged Beef Sirloin (300g)	48
	black garlic butter, wild watercress, jus gras RECOMMENDED MATCH: Catena High Mountain Vines Malbec 2017	

SIDES

(GF) Skin On Shoestring Fries, truffle salt	10
(GF) Smoked Potato Mash, fresh chives	12
(GF) Seasonal Greens, lemon butter	12
(GF) Cos Lettuce, witloof, orange, parsley (gluten free available)	12

GF - GLUTEN FREE

DESSERTS

	Chocolate & Amaretto	19
	blood orange, dulcey, green tea, pistachio praline, amaretto ice cream RECOMMENDED MATCH: Wooing Tree Tickled Pink 2019	
	Caramel Poached Pear	19
	pumpkin custard, butterscotch, sultanas, honeycomb, rum ice cream RECOMMENDED MATCH: Valdespino PX Sherry	
	Mascarpone Mousse	19
	rhubarb, passionfruit, rosewater, olive oil sable, frozen lychee (GF available) RECOMMENDED MATCH: Chapoutier Muscat Beaumes de Venise 2017	
(GF)	Tahitian Vanilla Bean Crème Brûlée	19
	blueberry, hibiscus gel, mint snow, 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	