

To Start

- Citrus & herb marinated olives 8
- Artisan breads with olive oil flight 12
- Bread roll with truffle butter 6
- Oyster's natural with cabernet vinegar pearls POA

Entrées

- Truffled leek & potato soup 14, add poached oyster 18
- Smoked cheddar soufflé, cherry tomatoes, spinach, velouté 17
- Ōra King Salmon cured with Japanese flavours, cucumber, black garlic, tomato & ginger jelly 19
- Chicken liver pâté, cornichons, pickled cranberries and bread wafers 16
- Beef tenderloin tartare with egg yolk jam, micros and crostini 18

Mains

- Half chicken, bread sauce, French style peas, jus 29
- Ribeye on the bone (400g), onion rings, truffled mash, Café de Paris butter 38
- Roasted beetroot & Puy lentil salad, almonds, feta, mixed leaves, cabernet sauvignon dressing 28
- Pan fried market fish, corn purée, pumpkin gnocchi, corn salad with baby mâche and grilled prawns 34
- Grilled pork belly, savoy cabbage, braised fennel, walnut, celery, celeriac and apple purée with crackling 34
- Vegetarian tasting plate of; cheese soufflé, mushroom arancini, grilled halloumi and corn salad, spiced tomato soup 34
- Seared wild venison, scotch egg, parsnip purée, pickled shitake and heirloom beets 38
- Braised lamb pie, kumara, mint sauce 29

Sides

- Artisan mesclun salad 8
- Homemade wedges with chilli butter 9
- Balsamic roasted beetroot, almonds, feta and rocket 10
- Sautéed greens with lemon infused olive oil 10
- Spice roast cauliflower, crispy shallots, spring onion 10
- Buttered gourmet baby potatoes 9

Desserts

- Chocolate cake, hazelnut and cherry 18
- Fried bread pudding, rum butterscotch sauce, banana, vanilla ice cream 16
- Lemon tart with crème fraîche 16
- Brandy snaps with vanilla bean Chantilly cream 10
- Stem ginger crème brûlée, Bacardi sorbet, grilled pineapple 17
- House made gelato 4.5 per scoop
- Dessert tasting plate for two 32
- Handmade chocolate truffle 3.50 each

Cheeses

- Served with rice wafers, poached pear, crostini and cherry relish
- 1 cheese (70g) 17
- 2 cheeses (140g) 27
- 3 cheeses (210g) 36