



## RAW BAR

### MARKET OYSTER - 5.50 EACH

Natural, shallot vinegar, citrus  
(GF, W)

### MARKET FISH CRUDO - 23

Porcini meringue, coconut jelly,  
citrus, seaweed dust (GF, W)

### LINE CAUGHT CEVICHE - 22

Compressed pineapple, red onion, orange,  
lime coriander, coconut milk (GF)

### BEEF TATAKI SALAD - 24 / 36

Sushi rice, edamame,  
compressed cucumber, wasabi  
caviar (GF, W)

## STARTERS

### ANCIENT GRAINS - 19

Shaved fennel, preserved lemon  
red onion, radish, broad bean  
hummus (Vegan)

### FREE RANGE PORK BELLY - 21

Fennel, apple slaw, prunes,  
romesco sauce (GF, N)

### SMOKED DUCK BREAST SALAD - 24

Goat cheese, salt baked beetroot,  
honey, nut crumble  
(D, N)

### SOUP DU JOUR - 16

Toasted sourdough  
(Special dietary on  
request)

### LITTLENECK CLAMS - 22

Confit garlic, agria potato,  
shallots, white wine (GF)

## THE GRILL

### GRILLED AKAROA SALMON - 39

On the bone (GF, D)

### FREE RANGE HALF CHICKEN - 38

Cumin, paprika, confit garlic (GF, D)

### SAVANNAH BEEF SIRLOIN - 46

350g on the bone pasture feed (GF, D)

SERVED WITH A CHOICE OF

RED CHIMICHURRI (GF), RED WINE JUS (GF) OR FEIJOA TOMATO RELISH (GF)

PLEASE ADVISE THE TEAM OF ANY SPECIAL DIETARY REQUIREMENTS

(D) Contains Dairy

(GF) Gluten Free

(V) Vegetarian

(N) Contains Nuts

(W) Well-being



## MAINS

### MARKET FISH - 38

Nduja, rosemary, white beans (D)

### BOUILLABAISSE - 39

Young fennel, potato,  
saffron aioli

### CORNFED CHICKEN BREAST - 38

Buckwheat gnocchi, wild mushroom,  
taleggio, salsa verdi (D)

### AWHI FARM BEEF FILLET - 46

Mac & cheese fritter, butternut squash,  
sage, grain mustard (D)

### ROASTED CAULIFLOWER - 24

Farro, kale, capers, pickled shallots  
(D, V)

### BEEF SHIN - 36

Tomato, saffron,  
parmesan polenta (GF, D)

### TAUPO LAMB RUMP - 40

Eggplant filo, sprouts, pickled  
oyster mushrooms (D)

### BRAISED TOFU - 24

Korean chili, ginger & garlic  
wok Asian greens (GF, VEGAN)

## SIDES

### COS WEDGE SALAD - 9

Buttermilk dressing, blue cheese,  
tomato, red onion, sourdough  
(V, D)

### STEAMED GREENS - 9

(Vegan, GF, W,)

### SQUASH - 9

Amaretto, toasted seeds,  
salsa verdi (N, D, V)

### ROASTED POTATO - 9

Duck fat, smoked  
sea salt (GF)

### POLENTA - 9

Confit garlic, grana  
padano (GF, D, V)

### FRIES - 7

Aioli

## DESSERTS & CHEESE

### BAKED ALASKA - 17

Chocolate ice cream , Tahitian vanilla ice cream  
mango, orange (D, V)

### CHOCOLATE FONDANT - 17

Peanut butter ganache,  
vanilla ice cream, praline crunch (D, N, V)

### VANILLA CRÈME BRÛLÉE - 17

Apple crumble, rhubarb ice cream  
(D, V)

### MATCHA CHEESECAKE - 17

Red bean, sesame and honey  
ice cream (Vegan, N, GF)

### CHEESE BOARD - 23

International and local cheese, grapes,  
honeycomb, artisan bread (D)

### PULLMAN SIGNATURE DESSERT - 18

Mango cremeux, white chocolate,  
banana, coconut crunch (D, V)

PLEASE ADVISE THE TEAM OF ANY SPECIAL DIETARY REQUIREMENTS

(D) Contains Dairy

(GF) Gluten Free

(V) Vegetarian

(N) Contains Nuts

(W) Well-being