TO START

FRENCH STURIA VINTAGE CAVIAR

Served with lemon crème fraiche and melba toast

15G 135

COLD CUTS PLATTER with house honey pickles & woodfire bread 32 San Daniel (Italy)
Chorizo salami (Spain)
Jambon de Bayonne (France)
Wagyu Bresaola (Australia)

SELECTION OF CHEESE

50g per single portion

15
Three tasting cheese platter

55
Five tasting cheese platter

65

Served with baguette, olive oil, wafer crackers, poached fruits and house relish.

Pico Affine - Perigold, France, semi- soft cheese, pasteurised goat's milk

Over the moon triple cream brie - Putaruru, New Zealand, soft cheese, pasteurised cow's milk

Comté 12 month - Franché- Comté, hard cheese, raw cow's milk

Gorgonzola piccante Dop - Lombardy, Italy, compact and crumbly, pasteurised cow's milk

Winsam farm cheddar - Kerikeri, New Zealand, hard cheese, sheep's milk

^{*}Please inform our Ambassadors if you have any dietary requirements

All prices in New Zealand Dollars

ENTRÉES

seaweed nori, red onion, wasabi oil, wild fennel	26
FIRE GRILLED OCTOPUS, chickpea hummus, fermented burnt carrot, artichoke, cumin oil, oregano	26
BEEF CARPACCIO, black truffle, duck liver parfait, pickled shitake, mushroom vinaigrette	28
CELERIAC TORTELLINI root tortellini, hazelnut, pickled fennel, olive crumb, Parmigiano reggiano, black truffle cream	24
JERUSALEM ARTICHOKE roasted with duck fat, celeriac, rosemary, puffed rice, Parmigiana Reggiano	24

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WOOD-FIRED GRILL

STUDY OF BEEF

Eye Fillet - Incredibly tender and succulent cut.

Sirloin Steak- The tender sirloin has a fine grain and an exterior of fat along one side.

Scotch Fillet - A flavorsome cut and is prized for its marbling and fat.

Rump Steak - Lean cut with little fat, less tender than other but flavoursome.

All steaks come with a complimentary side and choice of sauce or butter.

SAVANNAH ANGUS - Pasture fed. Rib eye on the bone (500g)	60
PRIME ANGUS - Pasture fed. Eye fillet (200g)	40
WAKANUI BLUE - Grain fed. Rump (300g)	36
- Grain fed. Sirloin (350g)	54
NEW ZEALAND WAGYU Grass fed MBS3, Scotch (250g)	69
JAPANESE WAGYU Kagoshima A5, Scotch,(150g)	180
FIRST CHOICE LAMB Lamb rack (250g)	54
WILD GAME Kangaroo Rump (200g)	42
Venison Rump (200g)	40

FOR TWO OR MORE TO SHARE

Please allow 45mins cooking time

CHATEAUBRIAND (500g)	95
ANGUS T-BONE (1kg)	135

Served with two side and sauces

Sauces Chimichurri, Miso Béarnaise, Green pepper Jus **Compound butter** Blue cheese, Café de paris, Anchovy & garlic

Additional sauce 2.5

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MAINS

LINE CAUGHT MARKET FISH seared, Cloudy Bay clams, butter bean roasted parsnip, preserved lemon, parsley, pear fumet	40
WOOD SMOKED WAKANUI BEEF CHEEK, green rice, coffee, shallot, burned apple and salted caramel	43
ROTISSERIE PORK BELLY poached tamarillo, bacon marmalade, savoy cabbage, celeriac	38
BOUILLABAISSE DE MARSEILLE , saffron, cloudy bay clams, tiger prawns, octopus, fennel, smoked tomato, crab rouille, wood fired bread.	36
ROSEMARY PUMPKIN RISOTTO, artichoke, toasted walnuts, whipped goat cheese curd, burnt butter, basil	32
WOOD FIRE RED CABBAGE, capers, chilli, almond, preserved lemon, burned bread sauce	28
SIDES	
Garden leaf salad, apple vinaigrette	10
Beetroot, puy lentil salad, maple, rose blossom, yuzu, feta	12
Brussel sprouts, bacon, maple, vanilla garlic butter	12
Roasted squash and yams, cardamom, sesame seed, yogurt	12
Roasted portabella mushroom, rosemary pangritata	12
Hand cut fries, garlic aioli	10

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DESSERT

WINTER GARDEN / JARDIN D'HIVER

White miso mousse, earl grey sponge, rose blossom, butterscotch, black sesame vacherin, matcha ice cream	18
VALRHONA JIVARA CHOCOLATE	
Valrhona milk chocolate cremeux, smoked orange hazelnut praline, ora jam,sour cream mousse, orange sorbet	nge 18
WINTER APPLE	
Poached apple compote, vanilla bean mousse, cinnamon, chocolate sable, winter leave, apple vinegar caramel	18
WOOD GRILLED TAMARILLO	
Warm Frangipani cake, rosemary oil, vanilla custard crème, almond streusel, rosemary ice cream	18

16

SELECTION OF SORBETS OF THE DAY (3 scoops)

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