

TO START

OYSTER BAR shucked to order. Served with Cava Rosé mignonette
or beer battered with house tartare sauce

½ DOZ 30

1 DOZ 55

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

35

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

- CRUDO OF MARKET FISH**, coconut, crème fraiche, preserved pumpkin, 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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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
BOUILLABAISSSE 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, orange
jam, sour cream mousse, orange sorbet **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**

SELECTION OF SORBETS OF THE DAY (3 scoops) **16**

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