

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 ricotta cream and potatoe crisps

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

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All prices in New Zealand Dollars

ENTRÉES

CRUDO OF YELLOW FIN TUNA, pickled white radish, endive,
sherry preserved chilli, smoked oyster cream, orange oil, shiso **26**

KANGAROO TARTARE vindaloo spices, cucumber, turmeric,
cumin raita, coriander sourdough crisp **28**

MANUKA SMOKED BONE MARROW, crumbed escargot, chorizo,
pickled button mushroom, shallots, parsley, olive oil, wafer crackers **26**

ATLANTIC SCALLOPS seared, wood smoked tomato,
prosciutto chutney, fenugreek, roasted peppers, kale chips **26**

CELERIAC TORTELLINI root tortellini, hazelnut, pickled fennel,
olive crumb, Parmigiano reggiano, black truffle cream **24**

WOODFIRE EGGPLANT cooked on wood fire, yellow miso glazed,
wheat berry, rose blossom, fermented garlic, sour labneh, zaatar **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

FOR TWO OR MORE TO SHARE

Please allow 45mins cooking time

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

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 pan roasted, Cloudy Bay clams, roasted parsnip, preserved lemon, parsley, pear sauce	40
MERINO LAMB BACK STRAP wood fired, orange kumara, onion petal, kawakawa, black rice, wild mushroom ragout	45
ROTISSERIE PORK BELLY spiced chilli pineapple, rosemary and fig confiture, baby artichoke, granny smith reduction	38
BOUILLABAISSSE DE MARSEILLE , saffron, mussels, fennel, smoked tomato, crab rouille, wood fired bread.	36
MILANESE RISOTTO , preserved chanterelles, wild mushroom, kale chips, goat cheese curd, Parmigiano Reggiano, walnut, burnt butter	32
WOOD FIRE RED CABBAGE , eschallots, capers, preserved lemon, burned bread sauce	28

SIDES

Baby gem salad, radicchio, endive, apple vinaigrette	10
Tomatoes, sumac onions, pine nuts, basil	12
Peppered beetroot, mandarin oil, pistachio, cress	12
Sautéd greens, kale, silver beet, garlic, lemon	12
Butternut squash, charred sweetcorn, lime, feta cheese	10
Roasted portabella mushroom, rosemary pangritata	12
Hand cut fries, garlic aioli	10

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DESSERT

AUTUMN GARDEN / JARDIN D'AUTOMNE

Organic maple layer cake, white chocolate mousse, macadamia, maple caramel, macadamia brittle, Yuzu Crème fraîche ice cream **18**

PEANUT BUTTER JELLY

Peanut butter mousse, Valrhona milk chocolate, Guanaja sponge entremets, sable toast, sourdough ice cream **18**

SNOW WHITE'S APPLE

Poached apple, vanilla bean mousse, cinnamon sable, apple chip and apple vinegar caramel **18**

CARROT CAKE IN A POT

Cream cheese, lemon cremeux, lemon jelly, spiced sable, walnut, candied carrot, carrot ice cream **18**

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

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