

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

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 food allergies
or dietary requirements

All prices in New Zealand Dollars

BITES

Tomato variations, torn basil, aged balsamic, pecorino, toasted sourdough	12
Salmon rillettes, herb bavarios, toast	18
Stacciatella, witlof, local honey, hazelnut, apple vinegar	18
French Sturia Vintage Caviar, served with lemon crème fraiche and melba toast	15G 135

ENTRÉES

40°C Ora King salmon, oyster, wasabi gazpacho, cucumber, sea vegetables	28
Smoked pork terrine, duck liver, toffee parsnip, pear, cumin, brioche toast	28
Fried soft shell crab, black pepper, Nam Jim sauce, coffee, apple, coriander	26
Fire grilled baby Cos lettuce, XO sauce, kale, grape, almond, orange oil, chive veloute	24
Ash cooked Golden kumara, wagyu fat, smoked eggplant, rosemary, quinoa pecorino	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.

Served 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
- Grass fed, Rump (300g)	40
JAPANESE WAGYU - Kagoshima A5, Scotch (150g)	180
FIRST CHOICE LAMB - Lamb rack (250g)	56
WILD GAME - Kangaroo Rump (200g)	42
- Venison Rump (200g)	40

FOR TWO OR MORE TO SHARE

Please allow 45mins cooking time.

Served with two sides and sauces.

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 seared, charred prawns, fennel barigoule, meyer lemon, yoghurt	40
FIRE GRILLED DUCK BREAST , chamomile, roasted preserved peach, swiss chard, pepper	45
ROTISSERIE PORK BELLY rhubarb, pear, pomegranate, baby cos, buttermilk	39
WOOD FIRE GRILLED LEMON SOLE , chorizo butter, smoked mayo, hazelnut, soft herbs	36
SPRING VEGETABLE RISOTTO , asparagus, toasted walnuts, whipped goat cheese curd, burnt butter, basil	32
WOOD FIRE RED CABBAGE , eschallots, capers, chili, preserved lemon, almond, mint	28

SIDES

Garden leaf salad, apple vinaigrette	10
Roasted cauliflower, green chili, cardamom, sesame seed, yoghurt	12
Asparagus, burned butter, Grana Padano, almond	12
Chargrilled courgette, spiced chickpeas, coriander, feta	12
Roasted portabello mushrooms, rosemary pangritata	12
Hand cut fries, garlic aioli	10

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DESSERT

SPRING GARDEN / JARDIN DE PRINTEMPS

Pistachio mousse, raspberry sponge, green pistachio, variation or raspberry, white meringue, mixed berry ice cream **18**

VALRHONA IVORE AND BANANA

Valrhona white chocolate mousse, banana sponge, dark chocolate, brown butter sable, caramelized banana, peanut and dulce de leche ice cream **18**

CITRUS TART

Grapefruit, orange cremeux, rhubarb ribbon, lemon macaroon, rhubarb sorbet **18**

PANDAN COCONUT CHOUX

Coconut pandan mousse, kalamansi, toasted coconut, pandan and lemongrass gel **18**

SELECTION OF SORBETS OF THE DAY (3 scoops) 16

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