

# menu

## TO START

### BRIOCHE BUN

Served with whipped red wine, mandarin and shallot butter 5.5 each

### COLD CUTS \$41

(Served with House-made pickles, wholegrain mustard and sourdough)

Soppressa Paesana  
Carchelejo Jamon Serrano  
Coppa Riserva D.O.P

### CAVIAR

Served with Lemon Crème Fraiche on French Blinis

Belorussian Ossetra 50g \$325 (Subject to availability)  
FRENCH STURIA VINTAGE 15g \$250 (Subject to availability)  
AORAKI SALMON CAVIAR 45g \$95

## ENTRÉE

### Oysters \$7 each (Subject to availability) (DF)

Served Natural or Tempura with Mignonette or Wasabi Aioli

### Kikorangi & Walnut Tortellini \$31

with creamed leek, walnut crumble, Prosciutto crisp, Granny smith and Chardonnay beurre blanc

### Torched Mt.Cook Salmon Sashimi \$31 (DF & GF)

Served with Soy gel, wasabi mayo, pickled cucumber, Ginger & Soy syrup, wakame, Salmon caviar.

### Grafter's Manuka Honey roasted figs \$29

Served with Stracciatella, apple wood smoked duck ham, shaved macadamia, molasses & apple vinaigrette.

### Manuka smoked wild venison carpaccio \$30 (DF & GF)

Black garlic aioli, Stonefruit, Prune gel, Micro herbs, kawa kawa & walnut dressing



J A R D I N   G R I L L

## MAINS

### **Pork Belly \$48 (GF)**

Cooked on wood-fire rotisserie, pickled mustard & onion, salsa verde, Autumn fruit preserve, herbs, trotter jus

### **Eye Fillet \$52 (GF)**

With pea puree, petit pois, enoki, duxelles, sauce bordelaise

### **Catch of the day \$49**

Served with kumara Beauregard mash, smoked kawahai beignet, buttered spinach, chilli-garlic Tiger prawn, caviar beurre blanc

### **Black Origin Wagyu beef cheek \$50 (GF)**

Served Bourignion style with truffled polenta mash, shiitake, pickled baby onion, bacon, baby carrots and braising liquor

### **Confit duck leg \$51**

Served with du puy lentil, pork hock bonbon, torched Foie gras de canard, Baby carrots, blood orange gastrique

### **Turmeric Cumin Cauliflower Steak \$45 (VG)**

With Saffron cashew cream, Agro dolce, candied chilli, bloomed raisin, micro coriander, toasted almond

## GRILLS

Kagoshima A5 Scotch (Japanese Wagyu)  
150gm \$195

NZ Sirloin BMS 6+ 350gm \$75

Lumina Lamb Rack 250gm \$65

30 days Grassfed Angus Tomahawk 500gm \$95

55-days Handpicked Ribeye Scotch 250gm \$60

Salt-baked whole snapper (To share 3pax) \$180  
*(Subject to availability 48 hours prior to dining)*

Chateaubriand 500gm (To share) \$120

### **Sauces:**

Bearnaise  
Café de paris  
Red wine Jus  
Bone marrow Jus  
Green Peppercorn Jus  
Chimichurri

**Extra Condiment \$5 each**

## SIDES

Broccolini with balsamic reduction, goat cheese, toasted almonds \$14.5

Brussel with bacon, honey mustard, dukkah and goat cheese \$14.5

Duck fat crushed potatoes \$14

Honey roasted Pumpkin with pickled red onion, coriander-lime dressing \$14

Kumara Fries with bacon bits and chive-aioli \$14.5

Petit ceaser \$12.5

Handcut Fries with Truffle Aioli and Parmesan \$14.5



J A R D I N   G R I L L

## DESSERTS

### **Garden Gray \$27**

Orange Marmalade, Valrhona Ivoire 35%, Coconut, Black sesame Praline, Tonka Caviar

### **Hazelnut & Caramel \$29**

Hazelnut sponge, Berry, Champagne, Caramel Chantilly, Salted caramel ice cream

### **Cha Time! \$26**

Matcha mousse, Yuzu jelly, Tapioca, Genmaicha ice cream

### **Selection of Cheese**

Olive oil wafer crackers, poached fruits, house relish

50g Single portion \$23

Three cheeses \$45

Mahoe Very Old Edam- Kerikeri NZ – Mild, fruity flavor, smooth

Grinning Gecko Brie-Whangarei, NZ –Creamy & soft organic milk cheese

Comte 12 months – France, Hard raw milk cheese

Gorgonzola Piccante DOP – Lombardy, Italy – Compact & Crumbly Blue cheese