



snacks

seasonal oysters (weather permitting)	\$4.50 each
tomato seed vinaigrette, sparkling wine granita	\$24.00 ½ doz
or	
lemon, chardonnay vinegar	
duck liver parfait	\$17.00
crostini, citrus marmalade, whipped butter	
profiteroles	\$16.00
goat cheese, fine herbs, apple chutney	
smoked hapuka parfait	\$17.00
squid ink cracker, cultured cream, salmon caviar	

entrees

maple cured then torched salmon	\$22.00
beetroot, granola, cream sauce, dill oil	
waldof ham hock terrine	\$22.00
apple mustard, celery, walnuts, grapes, bread	
prawn stuffed baby squid	\$23.00
roasted fennel, winter tomato and chilli dressing	
pan seared scallops	\$24.00
chorizo jam, pickled butternut, green apple	
slow roasted carrot	\$19.00
smoked yoghurt, pumpkin seed pesto, sherry caramel	

Head chef : Kayne Coubray



mains

lamb loin **\$42.00**
salt baked celeriac, leek, parmesan, black garlic

venison fillet **\$44.00**
braised red cabbage, blue cheese baked potatoes, blackberry

duck breast **\$42.00**
confit leg wrapped in courgette, parsnip, grapefruit

market fish **\$40.00**
see waiter

beef eye fillet **\$43.00**
potato and short rib croquette, confit shallots, mushrooms

kumara gnocchi **\$37.00**
cavolo nero, pinenuts, tomato, cured egg yolk, parmesan

sides: roasted baby potatoes / seasonal vegetables / garden salad **\$10.00**

Head chef : Kayne Coubray



desserts

\$18.00

rhubarb "crumble"

textures of rhubarb, custard, vanilla and rhubarb ripple ice cream

coconut sorbet

winter melon textures, coconut crumble, black sesame

chocolate and orange

chocolate cremeux, orange sorbet, cocoa crumble

macadamia parfait

mandarin, raspberry gel, caramelized filo

affogato (without frangelico 9.50)

\$19.50

vanilla ice cream, espresso, frangelico

lemon sorbet, sparkling wine

\$19.50

selection of petit fours

\$12.50

chocolate truffle, marshmallow, pate de fruit

selection of cheeses -see wait staff-

one cheese

\$15.00

two cheeses

\$28.00

three cheeses

\$40.00

served with walnuts, crackers, preserves, honeycomb, bread

ports

glass

bottle

ware's vintage port 2003 (magnum)

\$560.00

dows 10 year old tawny

\$17.00

\$160.00

dows 20 year old tawny

\$27.00

\$260.00

coffees:

long black, espresso

\$4.50

latte, hot chocolate, cappuccino, flat white

\$5.00

selection of herbal teas

\$4.00

Head chef : Kayne Coubray