

MENU

OYSTERS Natural, mignonette, lemon 18 / 36

WARM OLIVES Preserved lemon 12

SHELLY BAY SOURDOUGH Brown butter 7.5PP

DUCK LIVER PARFAIT Green apple, feijoa & brioche 18

CURED HUKA KINGFISH Greytown lime, shallots,
fine herbs, Estate olive oil, purple dawn kumara 28

OTAGO PENINSULA OCTOPUS Tuscan white bean,
green apple, jalapeño 34

HANDCUT AGRIA FRIES Smoked tomato relish 16

MIXED ORGANIC LEAVES Radicchio, baby cos lettuce, fennel, shallot, radish & seasonal
herb dressing 19

HIGH COUNTRY WILD VENISON TARTARE Eggplant, oyster mayonnaise & tarragon 28

PEA RISOTTO Peas, pancetta, parmesan 29

CHARRED NEW-SEASON BRUSSELS SPROUTS Buffalo curd, pecans, brown butter &
manuka honey 19

ONION SOUP Beef consommé, Gruyère 27

CRISPY SKIN ORA KING SALMON Grilled leek, fennel, dill, lemon & horseradish 50

WHOLE WOOD FIRED EGGPLANT Cocenut Tahani, pomegranate, foraged herbs & puffed grains 32

ROASTED SOUTHLAND LAMB RUMP Otaki Jerusalem artichoke, cavolo nero, horseradish, mint,
lemon & jus 48

STEAK FRITES Southern Station wagyu beef bavette, torched onion, béarnaise, jus & cress 54

CONFIT PORK BELLY Parsnip, apple, crackling, Calvados 50

WHOLE SLOW ROASTED LUMINA LAMB SHOULDER Cast iron roasted carrots, mint salsa verde,
jus, lemon 139





Sweet Finale

PROFITEROLES Hazelnut crème,
praline, dark chocolate sauce 20

DECADENT CHOCOLATE MOUSSE
Weave cacao 70% chocolate, salted
caramel swirl, brittle 22

CHEESE PLATE Selection of one, two
or three, lavosh, condiments, fruits
20/25/30

The Last Toast

2017 Pegasus Bay Encore Noble, Riesling, North Canterbury 23

2022 Chateau d'Arche La Perle d'Arche, Sauternes, FR 20

Fin d' Soiree, Diplomatico, De Kuyper Marasquin, Fernet,
L'affare espresso, Demerera 28