

Please let us know of any allergies or dietary requirements, we can cater for vegan, vegetarian, gluten & dairy free options upon request. Our entrees can be served as main sizes - ask for prices.

Please note that we only accept one bill per table for 8 people or more.

Tasting menu – Trust the chef

5 courses - \$110 or \$140 w wine pairings per person

7 courses - \$165 or \$205 w wine pairings per person

House toasted bread w Lot 8 olive oil, balsamic reduction Each 3

TO START

Freshly shucked Pacific oysters – *subject to availability*

Natural w shallot & chardonnay vinaigrette OR beer battered w lemon & tartare Each 4.50

Baby cos salad, red wine poached pear, blue cheese, candied walnuts, tomatoes 19

Duck liver parfait, melba toasts, micro herbs 13

House smoked salmon, dill cream fraiche, basil, radish, chilli, toasted sesame, herbs 21

Beef carpaccio, black truffle, beetroot, tomato, Parmigiano Reggiano, nut praline, EVOO 22

Pulled pork & roasted duck croquettes, sriracha mayo, cherry, baby cos lettuce, herbs 22

MAIN

Marlborough King salmon, baby cos, mandarin, cauliflower cream, basil mayo, almonds 34

Confit duck leg, parsnip purée, kumara gratin, cherry, orange jus, spinach -signature main- 38

Roasted beetroot salad, walnuts, cherry tomatoes, peas, truffle, balsamic, goats feta, pumpkin 30

Crispy skin chicken leg, pineapple salsa, cauliflower puree, green beans, tomatoes, sriracha 34

Medium rare beef fillet, bacon croquettes, watercress, pumpkin, truffle, mushroom, hazelnuts 37

MAIN TO SHARE BETWEEN TWO

6 hour braised beef cheek, remoulade slaw, parsnip puree, baby beets, hazelnuts (includes two side dishes of your choice) 77

SIDES

Hand cut chips w aioli 9

Roasted Parkvale mushrooms 12

Green beans, almonds, Lot 8 olive oil 12

TO FINISH

Affogato, vanilla bean ice cream, coffee, amaretto or frangelico 15

Coconut panna cotta, grilled pineapple, meringue, mango sorbet, biscuit 18

Chocolate terrine, caramel, raspberry, salted peanuts, vanilla bean ice cream 18

Cheese - French Comte, Italian Gorgonzola, poached pear, walnuts, fig chutney, quince, crackers 21

House made chocolate truffle 4