

Dessert

Annabelle's Cheese 21
Fromage Blanc, Orange, Rosemary

Rhubarb 17
Warm Friand, Poached Rhubarb, Crème Fraiche

Lemon 17
Coconut, Lemon Curd, Toasted Marshmallow, Lemonade Sorbet

Chocolate 21
Chocolote On Chocolate With Salted Caramel, Malt Ice Cream

Cheese Board 10 per cheese
New Zealand & International Cheese's, Muscatels, Fig Jam,
Breads & Lavosh

Petit Four 13
With Chef's Banana Rum

After Dinner

Dead Man Coffee 19
Rum, Espresso, Amaretto, Frangelico, Pistachio Orgeat

Nuri Fashioned 21
Pecan Bourbon, Walnut, Chocolate

Grapes & Flowers 26
Cognac VSOP, Barolo Chinato, Elderflower

Amaretto Sour Vol 2 19
Rum, Amaretto, Orgeat, Citrus

Kitchen Experience

Chef's Snacks

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Earth
Heirloom Carrot, Buttermilk, Nasturtium

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Sea
Paua, Kina, Chicken Skin, XO, Sea Succulents

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Pasture
Wood Roasted Duck Breast, Beetroot, Rhubarb, Bitter Leaf

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Creamery
Fromage Blanc, Orange, Rosemary

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Heaven
Chocolate On Chocolate With Salted Caramel

\$120
Tipple Match \$80

Our Chefs use local growers and
sustainable produce
Baking, dry aging and charcuterie is proudly
done in house where possible

Small Bites

Natural Te Matuku Oysters 6
Lemon, Pink Peppercorn

Manuka Smoked & Roasted Te Matuku Oysters 8
Paua XO

Wagyu Tartare 9
Kimchi, Beef Tendon, Oyster Emulsion

Charcuterie 11
Today's Cured Meat, Szechuan Pickled Cucumber, Seeded Mustard,
Sourdough

Crayfish Roll 11
Chatham Island Crayfish, Gochujang, Pickled Shallot, Milk Bun

Duck Liver Parfait 7
Hibiscus, Garden Flowers

Parmesan Churros 7
Truffle Cream, Parmesan

Kina Toast 8
Coromandel Kina, Charred Sourdough, Shaved Lomo

Freshly Baked Bread 7
Chef's Butter

Entrée

Carrot 21
Heirloom Carrot, Buttermilk, Nasturtium

Lamb Rib 23
BBQ Lamb Rib, Espresso BBQ Glaze, Fire Roasted Pepper, Spring Onion

Kingfish 25
Coal Seared Kingfish Sashimi, Avocado, Wasabi, Yuzu, Pickled Green Chilli

Scampi 28
BBQ Nelson Scampi, Fermented Chilli Butter, Macadamia, Sea Succulents

Main

Tony's Mushrooms 36
Wide Ribbon Pasta, Cured Egg Yolk

Local Fish 40
Coal Roasted Cabbage, Squid Consomme, Kawa Kawa

Duck 46
Wood Roasted Duck Breast, Beetroot, Rhubarb, Bitter Leaf

Lamb 41
Leelands Confit Lamb Neck, Smoked Almond, Wild Onion

Wagyu Bavette MBS 7+ 65
Or
55 Day Aged Tenderloin 45
Charred Rainbow Silverbeet, Shallot Bordelaise, Bone Marrow

To Share

95 Day Dry Aged Beef 99
Ribeye On The Bone, Cafe de Paris Butter, Red Wine Jus

Organic Free Range Pork 89
Holly Bacon Pork Ribeye, Seeded Mustard, Roast Chicken Reduction

Sides

Exotic Mushrooms, Hazelnut, Pecorino 16

Butter Roasted Potatoes 14

Green Goddess Salad 12

BBQ Greens 14