

Dessert

Annabelle's Cheese 22
Fromage Blanc, Charred Apricot, Pepitas

Strawberry 20
Sommerfields Strawberries, Choux Bun, Licorice,
Honey Mascarpone Ice Cream

Lemon 18
Roasted White Chocolate, Lemon Curd, Toasted Marshmallow,
Lemonade Sorbet

Chocolate 21
Chocolate On Chocolate With Cherries & Coconut

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

Petit Four 13
With Chef's Banana Rum

After Dinner

Dead Man Coffee 20
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

BBQ Baby Cos, Smoked Yoghurt, Garden Herbs

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Sea

Paua, Kina, Chicken Skin, XO, Sea Succulents

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Pasture

Wagyu Beef, Smoked Leek, Beef Tendon, Onion Glaze, Bone Marrow

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Creamery

Fromage Blanc, Charred Apricot, Pepitas

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Heaven

Chocolate On Chocolate With Cherries & Coconut

Experience \$120
Tipple Match \$95

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

Small Bites

Natural Oysters 6
Lemon, Pink Peppercorn

Manuka Smoked & Roasted Oysters 8
Paua XO

Esquite 9
Mexican Street Corn, Chipotle, Pecorino, Lime, Coriander

Charcuterie 13
Today's Cured Meat, Szechuan Pickled Cucumber, Seeded Mustard,
Sourdough

Crayfish Roll 12
Chatham Island Crayfish, Gochujang, Pickled Shallot, Milk Bun

Kina On Toast 9
Coromandel Kina, Charred Sourdough, Shaved Lomo

Freshly Baked Bread 9
Chef's Butter

Duck Liver Parfait 7
Hibiscus, Garden Flowers

Parmesan Churros 7
Truffle Cream, Parmesan

Entrée

Lettuce 22
Charred Baby Cos, Smoked Yoghurt, Garden Herbs

Lamb Rib 24
BBQ Lamb Rib, Espresso BBQ Glaze, Fire Roasted Pepper

Tuna 25
Yellow Fin Tuna, Silken Tofu, Radish, Tomato Consommé, Tare

Scampi 35
Coal Roasted Nelson Scampi, Macadamia, Fermented Chilli Butter, Fingerlime,
Saltbush

Main

Fire Roasted Cabbage 36
Black Adobo, Chipotle, Manchego, Escabeche

Local Fish 44
Zucchini Variations, Buttermilk, Dill

Duck 47
Wood Roasted Duck Breast, Beetroot, Red Fruits, Bitter Chocolate Jus

Crayfish 75
Chatham Island Crayfish, Duck Parfait, Tony's Mushrooms, Verjuice, Puffed Pork

Wagyu Bavette MBS 7+ 69
Or
55 Day Aged Tenderloin 49
Smoked Leek, Beef Tendon, Onion Glaze, Bone Marrow

To Share

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

Whole Market Fish MP

Sides

Exotic Mushrooms, Hazelnut, Pecorino 16

Butter Roasted Potatoes 14

Green Goddess Salad 12

Garden Greens 14