

After Dinner Drinks ?

Dead Man Coffee

Rum, Espresso, Amaretto, Frangelico, Pistachio Orgeat

19

Nuri Fashioned

Pecan Bourbon, Walnut, Chocolate

21

Grapes & Flowers

Cognac VSOP, Barolo Chinato, Elderflower

26

Amaretto Sour Vol 2

Rum, Amaretto, Orgeat, Citrus

19

Cheese

Cheese Board - Aotearoa v The World \$10 per Cheese

Selection of New Zealand & International Cheese's, Muscatels, Fig Jam,
Breads & Lavosh

Dessert

Anabelle's Cheese

Fromage Blanc, Yuzu, Nashi Pear, Sherbet, Sesame

Feijoa

Reinventing The Kiwi Dip

Honeyfield Farm Feijoa Textures, Hazelnut Biscotti

Rum Baba

Boozy Rum Baba, Fig Leaf Ice Cream, Fig, Bay Leaf

Chocolate

Just Chocolate On Chocolate With Whiskey & Smoke

Chef's Petit Fours



Kitchen Experience

Chef's Snacks

~

Earth

Beetroot Variations, Witlof, Goats Chevre, Horseradish

~

Sea

BBQ Paua, Kina, XO, Kohlrabi, Sea Succulents

~

Pasture

Wagyu Beef, Smoked Short Rib, Burnt Leek, Brussel Sprouts, Celeriac,
Tamarind & Pomegranate Glaze

~

Creamery

Anabelle's Fromage Blanc, Yuzu, Nashi Pear, Sherbet, Sesame

~

Heaven

Just Chocolate On Chocolate With Whiskey & Smoke

\$120
Tipple Match \$75

**Clarence Supports Local Growers &
Producers, Sustainability & Utilises Our Own
Gardens. Charcuterie, Baking, Dry Aging &
Preserving Is Proudly Done In House Where
Possible.**



Snacks

Te Matuku Oysters 1/2 Doz 30 Doz 60
Natural With Lemon & Pink Peppercorn Dressing

Wagyu Tartare 12
Kimchi, Beef Tendon, Oyster Emulsion

Clarence Charcuterie 12
Today's Cured Meat, Szechuan Pickled Cucumber, Seeded Mustard,
Sourdough

Freshly Baked Bread 12
With Chef's Flavoured Butter

Veg Garden 10
Petite Vegetables, Horseradish Labneh, Rye Crumb

Robata Skewers 15
Wagyu, Soy Caramel, Paua, XO

Entrée

Beetroot
Beetroot Variations, Witlof, Goats Chevre, Horseradish

Venison
Native Pepper Venison Loin, Rhubarb, Cabbage, Bitter Chocolate

Kingfish
Line Caught Kingfish Sashimi, Coconut, Kaffir Lime, Kawa Kawa, Pickled
Green Chilli

Mushroom
Mushroom Dumpling, BBQ Oyster Mushroom, Smoked Eel, Saltbush

Main

Heirloom Carrot
Roasted Carrots, Carrot Sauce, Date, Golden Raisins, Cumin Labneh,
Seeds & Grains

Pan Roasted Fish
Garden Brassicas, Anchovy Parsley Butter, Guanciaie, Chicken Jus,
Pickled Clams

Lamb
Leelands Confit Lamb Neck, Charred Onions, Ancient Grains, Sheep Milk,
Onion Glaze

55 Day Aged Tenderloin
Wagyu Bavette MBS 7+ +20pp
Smoked Short Rib, Burnt Leek, Brussel Sprouts, Celeriac,
Tamarind & Pomegranate Glaze

To Share

95 Day Dry Aged Beef +15pp
Dry Aged Ribeye On The Bone, Cafe de Paris, Seeded Mustard, BBQ Greens

Whole Coromandel Gurnard +10pp
Butterflied Gurnard, XO BBQ Greens, Crayfish Butter, Charred Lemon

Sides

Roasted Exotic Mushrooms, Hazelnut, Pecorino 15
Butter Roasted Potatoes 11
BBQ Greens 11

2 course \$65

3 Course \$ 79

