

## Dessert

### Annabelle's Cheese 19

Fromage Blanc, Yuzu, Granny Smith Apple, Sesame

### Rhubarb 17

Warm Friand, Poached Rhubarb, Crème Fraiche

### Milk & Honey 19

Milk Cake, Honey Marscapone Ice Cream, Honeycomb, Lavender

### Chocolate 19

Chocolate On Chocolate With Whiskey & Smoke

### Cheese Board 10 per cheese

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

### Petit Four 12

With Chef's Banana Rum

## After Dinner

### 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

# 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

Wagyu Beef, Beetroot, Smoked Short Rib,  
Tamarind & Pomegranate Glaze, Horseradish Crème Fraiche

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### Creamery

Fromage Blanc, Yuzu, Granny Smith Apple, Sesame

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### Heaven

Just Chocolate On Chocolate With Whiskey & Smoke

**\$120**  
**Tipple Match \$75**

**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 5

Lemon, Pink Peppercorn

### Manuka Smoked & Roasted Te Matuku Oysters 7

Paua XO

### Wagyu Tartare 7

Kimchi, Beef Tendon, Oyster Emulsion

### Charcuterie 9

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

### Crayfish Roll 9

Chatham Island Crayfish, Gochujang, Pickled Shallot, Milk Bun

### Veg Garden 8

Petite Vegetables, Horseradish Labneh, Rye Crumb

### Freshly Baked Bread 7

Chef's Butter



## Entrée

### Carrot 21

Heirloom Carrot, Buttermilk, Nasturtium

### Venison 27

Burnt Eggplant, Mandarin, White Soy Butter, Szechuan Pickled Cucumber

### Kingfish 25

Line Caught Kingfish Sashimi, Chilli, Finger Lime, Yuzu, Kawa Kawa

### Mushroom 25

BBQ Oyster Mushroom, Kina, Lardo, Charred Sourdough

## Main

### Jerusalem Artichoke 39

Tony's Mushrooms, Black Truffle, Black Garlic, Cavolo Nero

### Local Fish 42

Bouillabaisse, BBQ Prawn, Clam, Baby Fennel

### Chatham Island Crayfish Tail 85

Kaffir Lime & Butternut Pumpkin Curry, Charred Garden Brassicas,  
Wild Rice

### Lamb 42

Leelands Confit Lamb Neck, Baby Onions, Ancient Grain Risotto,  
Sheep's Milk, Onion Glaze

### Wagyu Bavette MBS 7+ 65

Or

### 55 Day Aged Tenderloin 45

Beetroot, Smoked Short Rib, Tamarind & Pomegranate Glaze,  
Horseradish Crème Fraiche

## To Share

### 95 Day Dry Aged Beef 90

Ribeye On The Bone, Cafe de Paris Butter, Red Wine Jus

### Organic Free Range Pork 90

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