

**After Dinner  
Drinks ?**

**Dead Man Coffee**

Rum, Espresso, Amaretto, Frangelico, Pistachio Orgeat  
19

**Nuri Fashioned**

Pecan Bourbon, Walnut, Chocolate  
19

**Grapes & Flowers**

Cognac VSOP, Barolo Chinato, Elderflower  
22

**Amaretto Sour Vol 2**

Rum, Amaretto, Orgeat, Citrus  
18

**Pre Dinner  
Drinks ?**

**Perrier-Jouet Grand Brut**

23

**Tanqueray 10 & Tonic**

Lemon, Lime, Orange, Grapefruit  
16

**Chinotto**

Pampelle, Punt e Mes, Bitters  
14

**Grapefruit Martini**

Tanqueray 10, Dolin Dry, Grapefruit  
24

**Garibaldi**

Campari, Fluffy Orange Juice  
13

**Te Kouma Bay Oysters**

Served Natural with Lemon & Pink Peppercorn Dressing  
1/2Doz 30

**Doz 60**

**House Made Bread**

Baked Daily, Cultured Butter  
12

**Selection of Todays House Made Snacks**

13



# Traditional Menu

## Kingfish

Pickled Green Chilli, Avocado, Yuzu, Sea Succulents

## Venison Tartare

Beetroot, Smoked Egg Yolk, Crisp Garlic, Burnt Soy

## Zucchini

Zucchini Variations, Buttermilk & Dill Dressing, Garden Flowers

---

## Roasted Local Fish

BBQ Cabbage, Anchovy & Parsley Butter, Pickled Clams, Guanciale

## 55 Day Aged Beef Tenderloin

BBQ Oyster Mushroom, XO, Pickled Onion, Red Wine Jus

## Fire Roasted Cabbage

Miso, Fermented Cauliflower, Chilli Consommé, Radish, Silken Tofu

## To Share +\$10pp

### Dry Aged Beef For Two

Dry Aged Ribeye On The Bone, Bone Marrow, Seeded Mustard, BBQ Greens

## Sides \$9

Butter Roasted Potatoes

BBQ Greens

---

## Cheese Board \$10 per Cheese

Selection of New Zealand and International Cheese's, Shallot Bordelaise, Golden Raisins, Breads & Lavosh

---

## Strawberry

Somerfield Strawberries, Milk Cake, Macadamia, Elderflower & Basil Sorbet

## Chocolate

Valrhona 70% Chocolate Tart, Cherry, Black Sesame Ice Cream

## Ashed Goats Chevre

Goats Milk Sorbet, Rhubarb, Sorrel, Onion Ash

## Chef's Petit Four

Selection of Petit Fours

**2 Course \$69**

**3 Course \$79**

# Clarence Experience

## Zucchini

Zucchini Variations, Buttermilk & Dill Dressing, Garden Flowers

~

## Scampi

Shellfish Mayonnaise, Macadamia, Sea Succulents, Ossetra Caviar

~

## Duck

Smoked Beetroot, Cherry, Red Fruits, Chocolate Jus

~

## Wagyu Beef

Oyster Mushroom, XO, Pickled Onion

~

## Goats Chevre

Rhubarb, Sorrel, Goats Milk Sorbet, Onion Ash

~

## Strawberry

Somerfield Strawberries, Milk Cake, Macadamia, Elderflower & Basil Sorbet

~

## Chocolate

Valrhona 70% Chocolate Tart, Cherry, Black Sesame Ice Cream

**5 Course \$99**

**Wine Match \$60**

**7 Course \$120**

**Wine Match \$80**

